

Von Schleinitz Estate

Mosel - Germany

Estate: **von Schleinitz**
Region: Mosel
Vintage: 2008
Grape: **Pinot Noir** 100%
Style: dry red wine
Alc.: 13%
Res. Sugar: 0.01%
Ageing: 10% aged in oak barrel; 1yr ageing on the bottle



Estate: The Hähn family has winemaking tradition as far back as 1648, the winery has been in Kobern since 1892. Oenologist Konrad Hähn now continues this tradition and has achieved 2 national awards for excellence, is recommended every year by Feinschmecker Magazine and was among the Top 100 estates in 2004. He grows 95% Riesling and 5% Pinot Noir. The terroir is slate soil and all vines are planted on steep terraced slopes only. Only since 1987, red wine has been permitted by law in the Mosel appellation. First vintage was 1991.

Tasting note: A unique style of rich red fruit focus along with soft tannin provides a very aromatic and very typical Pinot Noir. The decision of just a touch of oak aging lets the wine be focused on the fruit and the mineral character of the weathered slate soil. Finishes clean and fresh.

Food affinity: Great to enjoy on its own, but also great with flavorful but more delicate meat dishes such as roasted pork and venison.