

Von Schleinitz Estate

Mosel - Germany

Estate: **von Schleinitz**
Region: Mosel
Vintage: 2009
Grape: **Riesling**
Ripeness: **Trockenbeeren
auslese**
Style: dessert
Alc.: ~ 7.5%
Res. Sugar: ~ 30%
Acidity: 10.8 g/l
Production: 55 Liter
(13cs 12x375ml)



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 mainly Riesling and a small percentage of Pinot Noir. The terroir is slate soil and all vines are planted on steep terraced slopes only.

Tasting note: Very rare and intense with multi-layered, mouth-coating richness and full botrytis. This dried-berry-selection wine comes from completely shriveled up grapes, hand-selected at 200 Oechsle and carefully pressed. Slow fermentation led to only 7.5% alcohol at about 30% residual sugar. Only 150 half bottles made.

Food affinity: Great to enjoy on its own, but also possible to be shared with other people.

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www.vonschleinitz.com