



2015 APOLLO Riesling Dry

Grape:	100% Riesling
Style:	Dry
Appellation:	Mosel (Terraced Mosel)
Alcohol:	12.0%
Residual Sugar:	1.5%
Acidity:	7.0 g/l
Production:	200 cases (70 imported)
UPC:	6 87697 00153 6

Awards: 92 points - Beverage testing Institutue
90 points - Wine Enthusiast
Silver Medal DLG National Competition 2016
Silver Medal Kammer Competition 2016

Tasting Note

Apollo Dry Riesling is a single vineyard “Weissenberg” selection harvested at ultra high ripeness and then fermented dry to provide the wine with rich Riesling aroma and a creamy texture. Referring to our sustainable agriculture and organic farming, the wine is named after an endangered butterfly species, the Apollo, living in the vineyards.

Food Affinity

Great to enjoy on its own. Very food versatile. Try with all your favorite savory dishes.

The Von Schleinitz Estate

The Hähn family’s winemaking tradition reaches as far back as 1648 and the winery has been in Kobern since 1892. Oenologist Konrad Hähn continues this tradition and has achieved multiple national awards for excellence, is recommended by Feinschmecker Magazine every year and ranks among the Top 100 estates in Germany awarded by DLG. The terroir is slate soil and all vines are planted on steep terraced slopes. The winery grows about 80% Riesling, 10% Pinot Noir and 10% other varieties such as Pinot Blanc & Pinot Gris