



2014 KON SECCO

Grape:	100% Riesling
Style:	Dry frizzante
Appellation:	Mosel (Terraced Mosel)
Alcohol:	11.5%
Residual Sugar:	1.5%
Acidity:	7.0 g/l
Production:	300 cases
UPC:	6 87697 00199 4

Tasting Note

KON-rad Hähn's answer to popular Prosecco: KON – SECCO: Fresh, spritzy, lively! Pop and enjoy! Dry, 100% Riesling showing tingly effervescence and rich fruit flavors. The fun way to enjoy dry Riesling: frizzante!

Food Affinity

Great as an apertif, breakfast companion, party drink and with picnic foods and light fare, etc. But really: Who needs food when wine is that good?

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