



## 2013 NITOR Riesling Dry

Grape:	100% Riesling
Style:	Dry
Appellation:	Mosel (Terraced Mosel)
Alcohol:	12.0%
Residual Sugar:	0.7%
Acidity:	6.4 g/l
Production:	300 cases (70 imported)
UPC:	6 87697 10177 2

**Awards: Silver Medal Kammerpreis 2014  
Silver Medal DLG 2014**

### Tasting Note

NITOR is “Latin for excellence;” an appropriate name for a single vineyard *Weissenberg* selection of ultra-ripe fruit made into an expressive, aromatic dry white. It is reflective of the minerality of the slate soil and the unique micro-climate of the area. The rich fruit provides tingling minerality and a refreshing acidity. Spritzy, with a touch of effervescence.

### Food Affinity

Savory cuisine, charcuterie, salads, pastas and seafood. Very versatile. Also great as an aperitif.

### 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.*