



2014 Sparkling Riesling Brut

Grape:	100% Riesling
Style:	Dry
Appellation:	Mosel (Terraced Mosel)
Method:	Methode champenoise
Alcohol:	12.5%
Residual Sugar:	1.7%
Acidity:	6.0 g/l
Production:	400 cases (14 imported)
UPC:	6 87697 00131 4

Awards: Gold Medal Annual Kammerpreis 2016

Tasting Note

Since starting with sparkling wine in the late 1980s, the von Schleinitz Riesling Sekt has achieved gold medals in Germany almost every vintage. 100% estate grown Riesling, picked at high acid levels, but sufficient ripeness to provide a creamy rich texture. Very aromatic with a fine bouquet of lees due to the 12 month lees contact aging in the cellar before disgorgement and release. Spritzy, with a touch of effervescence.

Food Affinity

Great to enjoy like Champagne – anytime.

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