



Leonard Kreusch

WEINKELLEREI, TRIER - GERMANY

Bernkasteler Kurfürstlay Riesling Spätlese

2015 Mosel Prädikatswein

Vineyards

Produced from Riesling grapes grown in the vineyards in and around the town of Bernkastel, which is located on the Mosel river between Trier and Koblenz and neighbor to the great wine villages of Wehlen and Graach. **Kurfürstlay** is the actual vineyard name and is classified as a [*Grosslage*], as its grapes are harvested from a collection of individual plots that make up the middle Mosel.

The slate-laden soils of these vineyards ensure that available precipitation reaches the root system of the vines, while providing minerals, as well as warmth gathered and stored from the sun. The northerly latitude of the Mosel region allows for up to 15 hours of sunlight daily during the growing season, which increases ripeness levels of the grapes. The grapes are typically harvested beginning in late September or early October, when at their peak level of flavor and ripeness. The term *Spätlese* literally means *late harvest*, which indicates that the grapes have attained a high level of ripeness. The increased level of grape sugar allows us to produce a wine with greater richness and body, as well as a higher level of residual sweetness. Chaptalisation (adding sugar to enhance fermentation) is not permitted, as the wines are produced strictly from their natural grape sugars.

Winemaking

After crushing, the grape must is pre-clared and then fermented using assorted, natural and cultured yeasts, which help enhance the fruit component and add complexity. The wines are "cool" fermented at approximately 15°C (56-60°F) to retain the freshness and vigor of the Riesling grape and enhances the natural fruitiness of the wine.

Once fermentation is complete, the racked wine remains on its lees for a prescribed amount of time to gain additional structure and complexity.

Tasting notes

Wonderfully fruity and well structured, this Spätlese offers a complex mix of tropical citrus, melon and pear notes and touch of mineral. The wine has a pleasant sweetness, yet retains nice balance through the long, inviting finish.

Excellent on its own or try with barbecue chicken, smoked or honey-baked ham or Asian cuisine – especially dishes that are spicy. The touch of sweetness melds beautifully with these types of foods. Serve chilled (10°C/50°F)

Ratings/reviews

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Pressed apple and dusty mineral notes scent the nose of this subdued slightly savory Riesling. Juicy tangerine and Meyer lemon flavors lend sweetness to the midpalate. The moderately long finish is accented by dustings of pollen and saffron.

Wine Enthusiast – Oct. 2016

Analytical data

alc. by vol.	: 7.5%
residual sugar	: 60.8 gr/l
acidity	: 8.4 gr/l



330mm green Schlegel flute; Stelvin/BVS closure