



# Leonard Kreusch

WEINKELLEREI, TRIER - GERMANY

## Piesporter Michelsberg

Mosel

### Origin

Produced from grapes grown in the vineyards in and around the small village of Piesport, which is located on the north bank of the Mosel river. These vineyards, along with other sites in the regions, collectively form the *Grosslage* [vineyard] **Piesporter Michelsberg**. The village of Piesport is situated between the village of Bernkastel-Kues and Trier, which is Germany's oldest city. It is the biggest winegrowing center in the Mosel region and was settled by the Romans around the 7<sup>th</sup> century.

### Region

The northerly latitude of the Mosel region allows for up to 15 hours of sunlight daily to the vines during the growing season, which increases the ripeness levels of the grapes. The slate-laden soils of the region help 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 grapes are typically harvested beginning in late September or early October, when at their peak level of flavor and ripeness.

### Tasting notes

Fresh and fruity with soft fragrant aromas and hints of citrus, green apple, Bosc pear and honeydew melon. This Riesling – Müller-Thurgau blend is delightfully crisp and medium-bodied, with a long, pleasantly sweet finish accented with a touch of mineral in the finish.

### Food pairing

Delicious anytime, served chilled or paired with a fresh chef salad or any of your favorite chicken or seafood dishes. The touch of residual sweetness makes it especially suitable to match with home-style barbeque or spicy fare, such as Hunan chicken or shrimp. Also try with smoked pork chops or honey-baked ham.

### Analytical data

alc. by vol. : 9.5%

residual sugar : 36 gr/l

acidity : 6.7 gr/l



330 mm green Schlegel flute; Nomacorc

[leonardkreuschwines.com](http://leonardkreuschwines.com)

© 2021 Leonard Kreusch GmbH & Co. KG, Trier