



# Leonard Kreusch

WEINKELLEREI, TRIER - GERMANY

## Piesporter Michelsberg Riesling Spätlese

2020 Mosel Prädikatswein

### Vineyards

Produced from grapes grown in the vineyards in and around the small village of Piesport, located on the north bank of the Mosel river. **Michelsberg** is classified as a [*Grosslage*], as it is harvested from a collection of individual plots.

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 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-clarified 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 is allowed to remain on the lees for a prescribed amount of time to gain additional structure and complexity.

### Tasting notes

Well structured, while remaining crisp and spry, this Spätlese offers a delightful combination of tropical citrus, pear and green apple notes, along with a trace of mineral in the pleasantly sweet finish.

Excellent on its own or try with smoked pork chops (*Kassler Rippen*) or honey-baked ham. A perfect accompaniment to spicy Asian cuisine, like *Thai Coconut Curry Shrimp* or *Hunan Chicken*. The touch of sweetness stands up to, and complements these types of foods. Serve chilled (10°C/50°F).

### Ratings/reviews

#### 89 2019 Piesporter Michelsberg Riesling Spätlese

This is a profoundly fruity, forward sip packed with tropical melon, orange and mango flavors. Subtle undertones of earth and pollen along with sunny lemon acidity lend balance throughout. Best enjoyed now-2022 to enjoy its youthful exuberance. *Wine Enthusiast - April 2021*

- 2018 vintage rated 87 points; 2017, rated 89 points
- 2016 vintage also rated 89 points - **Best Buy!**

### Analytical data

alc. by vol.	: 8.5%
residual sugar	: 57.8 gr/l
acidity	: 7.4 gr/l



330mm green Schlegel flute; Stelvin/BVS closure