



Bin No:  
0904

*Wine:* **Kreuznacher Kronenberg Riesling  
Kabinett, Nahe 2014 Vt**

*Country:* Germany

*Region:* Nahe

*Producer:* Schmitt Söhne

*Vintage:* 2014

*Colour:* White

*Grape Variety:* Riesling

*Status:* Still

*Allergens* contains sulphates

*Dry/Sweet* 5 (1 is dry, 7 is very sweet)

*abv:* 9.0% - *bottle size:* 75cl



### Tasting Note:

*The wine is packaged using a special blue bottle which is an old, traditional, Nahe colour. The wine itself is fruity, fresh and elegant with aromas reminiscent of summer flowers.*

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### Winery information:

*For more than 200 years the Schmitt family has been involved in the art of winemaking in the Mosel, passing on its knowledge and experience from generation to generation. In 1919 the company Schmitt Söhne was founded and today its headquarters at Longuich in the Mosel is the focal point for its world-wide activities. The cellars have the most modern equipment and quality is a top priority. Schmitt Söhne export its wines to every corner of the world and place great emphasis in portraying the company as a "service partner" to their customers rather than just a normal supplier.*

### Vinification:

*The art of winemaking is a 2,000-year-old tradition in Germany and throughout Europe. While technology has changed and improved especially over the past decades, the substance remains the same: different growing regions, ripeness and quality of grapes determine the product in general while the knowledge and decision of the winemaker adds the winery's individual footprint.*

*Riper grapes provide more aroma and more flavor, hence a more expressive and flavorful wine. Sweetness in a wine, an attribute independent of its quality level, does not depend on the ripeness of grapes but on the winemaker's decision regarding the fermentation process.*

*The wines from the Nahe valley have a wide variety of tasting nuances due to the varying soil structure. The Rieslings that come from the slaty soil in these steep sites are some of the best in Germany. The harmonious climate, warm summers and mild winters are typical for this region.*

### Food Recommendation

*Serve chilled 11 - 14 C*

*Ideal with ham, pork or fish dishes.*

Contact [www.lazouch.co.uk](http://www.lazouch.co.uk) - 01530 412 536

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