



Von Schleinitz Riesling “Apollo”



Varietal: 100% Riesling

Appellation: Mosel

Alcohol %: 12

Acidity: gr / liter

Residual Sugar: gr / liter

Ph:

Tasting Notes: Apollo Dry Riesling is a single vineyard "Weissenberg" selection harvested at ultra-high ripeness and then fermented dry to provide the wine with rich Riesling aroma and a creamy texture. Crushed basalt and graphite tones mingle into zesty lime and grapefruit in this zippy, laser-edged Riesling. It's dry in style but accented by hints of honey and saffron as well as a dramatic undertone of dusty, penetrating minerality.

Vinification: Grapes are hand-harvested separately, according to vineyard site, and must weight. Lots are vinified individually in small stainless-steel tanks under temperature control using selected yeast. Referring to our sustainable agriculture and organic farming, the wine is named after an endangered butterfly species, the Apollo, living in the vineyards.

Aging: The wine is stored in tank until bottling, so only the freshest wine is shipped to the market.

Food Pairing: Great to enjoy on its own. Very food versatile. Try with all your favorite savory dishes.

Accolades

2019 **90** pts **W. Enthusiast**



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