



## 2015 HIGHDEF Riesling

Grape:	100% Riesling
Style:	Off-Dry
Appellation:	Mosel (Terraced Mosel)
Alcohol:	10.0%
Residual Sugar:	3.7%

### Tasting Note

HIGHDEF providing an “HD picture” of what Mosel Riesling is about:

- crisp acidity due to cool climate,
- tingling minerality from slate soil and
- bursting fruit from the queen of grapes: “Riesling”.

### Food Affinity

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

### **The Von Schleinitz Estate**

*The Hähn family’s winemaking tradition reaches as far back as 1648 and the winery has been in Koblenz since 1892. Oenologist Konrad Hähn continues this tradition and has achieved multiple national awards for excellence, is recommended by Feinschmecker Magazine every year and ranks among the Top 100 estates in Germany awarded by DLG. The terroir is slate soil and all vines are planted on steep terraced slopes. The winery grows about 80% Riesling, 10% Pinot Noir and 10% other varieties such as Pinot Blanc & Pinot Gris.*