

## Dr. Leimbrock Mülheimer Sonnenlay Riesling Spätlese

Weingut Dr. Leimbrock - C. Schmidt

Germany - Mosel

A classic in the residual sweet range that impresses with filigree fruit and mineral spiciness.

The circulating mountain "Mülheimer Sonnenlay" represents a geographical feature of the Moselle. Due to the strong meandering of the Moselle, the mountain was surrounded by the course of the river in geological development in such a way that a so-called circulating mountain arose from it. Located in the northeast-southwest direction, vines are cultivated on both sides of the mountain. The site name "Sonne" and "Lay" (Mosel Franconian for slate) combines the most important prerequisites for the cultivation of Riesling vines. Soils are skeletal-rich, weathered clay-ish shale enriched with sand, stones, and clay. At the beginning of the 1930s, the Mülheim winegrowers proudly pointed out that the local wine was served in the elegant restaurant of the airship "Graf Zeppelin" on its world trips and was obviously very popular.



### Specifications

<b>Wine Type</b>	White
<b>Varietals</b>	100% Riesling
<b>Age of Vines</b>	Average 50 years
<b>Soil type</b>	Devonian Slate
<b>Vinification</b>	Traditional vinification in large Oak barrels using cultured yeast for maximum control of the fermentation. Aging for 6 months with the fine lees.
<b>Production</b>	100 (9-liter cases)
<b>Pairings</b>	spicy dishes, soft cheese, cakes.

### Codes, Weights and Measures

<b>UPC</b>	7 84585 02980 8
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02980 5
<b>Case Weight</b>	33
<b>Cases/Pallet</b>	50
<b>Layers/Pallet</b>	10
<b>ABV</b>	9.50%
<b>SRP</b>	\$ 25.99 USD 750mL Bottle