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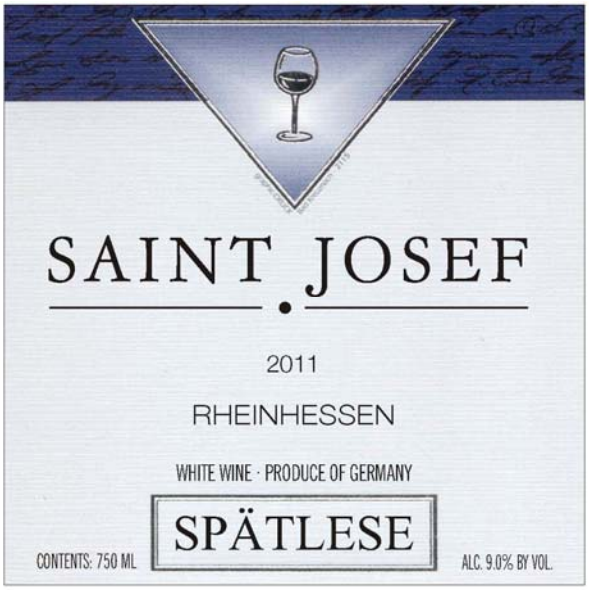

Wine Name: Saint Josef Spatlese
Appellation: Rheinhessen
Vintage: 2011

Bottle size: 750ml
Alcohol: 9% by VOL.
Case size: 12 bottles

Characteristics:
Crisp green apples mingle with pineapples and peach on the palate, followed by distinct mineral flavors that provide an earthy backdrop for the fruit to flourish.

Food pairings:
Lobster, scallops and fish, pork, smoked meat, fruit dessert dishes.

Description:
Travel to the Rheinhessen region of Germany and your first glimpse of the vineyards will have you gasping in amazement. You'll see miles of steep vineyard sites and corners of roadways and bike paths covered in vines. It truly is the pinnacle wine region of Germany! Bicycle tourists and wandering city dwellers flock to this region for its delicious fare and quenchable white wines. It's a fact, the region boasts the world's largest planted acreage of the ancient varietal, Silvaner, which is one of the grapes blended in our Saint Josef Spatlese. The other grape included is Riesling.

Often described as producing fragrant, medium-bodied wines with mild acidity, the Rheinhessen is known to make distinctive wines of great quality. That is exactly what *Spatlese* (pronounced: SHPATE-lay-zuh) means. German wine laws categorize the ripeness measured in the natural grape sugar upon harvest. The higher the ripeness (more extracted sugar) the higher in the pyramid it is classifed. Spatlese literally means "late harvest". And the Saint Josef offers rich flavors and good concentration from its classification on the Oeschle scale. This scale is a very old tool named after Ferdinand Oechsle used by German vintners to measure the grape ripeness.

Evoking great class and elegance with depth and complexity, enjoy with all kinds of food choices. Sushi or thai are a great combo. And impress your friends as you pour them a glass with your knowledge of the German ripeness scale!