

Emrich-Schönleber

MINERAL RIESLING TROCKEN
GUTSWEIN

Germany - Nahe - Monzingen

100% Riesling



Production area: Nahe

Terrain: ciottoli, quarzite, ardesia blu

Harvest: manual

Vinification: fermentation in steel

Refinement: stainless steel

Color: straw yellow

Fragrance: fruity and mineral

Flavor: Round, aromatic, very fresh and mineral

Alcoholic Grade: 12% vol



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Ownership/Founders Schönleber Family

Start of Activity 1960

Vitiviniculture Traditional

Hectares 19,9

Bottles produced 130.000



The Schönleber family has a 250-year-old tradition in viticulture, even if the quality change of the company started only at the end of the Sixties. Today the vineyards cover 20.4 hectares, three-quarters of which are planted with Riesling, and a small part is used for Pinot Bianco and Pinot Grigio, with extraordinary results. The company is run by Werner and Frank Schönleber, helped by their respective wives Hanne and Anja, who worked to develop a "single vineyard" system in order to exalt at best the terroir, above all thanks to the rocky soil the vines are planted in. Respecting internal VDP regulations (VDP is the association of the best German winemakers) since 1994, the Riesling vines are classified by name, some of which are "Erste Lage", Grand Cru, following Prussian mapping that dates back to 1901. Today, Schönleber is considered in his homeland as one of the best interpreters of Nahe, thanks to delicate, elegant and deep wines.