CUZZIOLGRANDIVINI

Emrich–Schönleber

Germany - Nahe - Monzingen

MONZINGER RIESLING KABINETT VPD ORSTWEIN

100% Riesling



Production area: Nahe
Terrain: ardesia blu, quarzite
Harvest: manual
Vinification: in stainless steel tanks
Refinement: in stainless steel tanks for 6 months
Color: straw yellow
Fragrance: elegant notes of fruit
Flavor: sweet, discreet
Alcoholic Grade: 9.5% vol

Emrich-Schönleber

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.