

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: giallo paglierino

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.