

# Dr. Leimbrock Mulheimer Sonnenlay Riesling Spatlese

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



Codes, Weights and Measures	
UPC	7 84585 02980 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02980 5
Case Weight	33
Cases/Pallet	50
Layers/Pallet	10
ABV	9.5%
SRP	\$ 25.99 USD 750mL Bottle