



This is an exciting new estate, which has been rheinhessen established with the vineyards and assistance of Friedrich Baumann, who has now retired. **Dr. Karl Heyden** founded the estate in 1999 with his wife, Anita and their two sons, Frank and Harry. Frank has completed his studies at the famous Geisenheim viticulture institute, and has already convinced the German critics. This young talented generation is already crafting great wines from these highly rated vineyards. Sadly, Dr. Karl Heyden died in 2005.

The Dr. Heyden Oppenheimer Kabinett is estate grown and bottled from Riesling grapes in the winery's **KREUZ AND HERRENBERG** single vineyards where vines with an average age of 25 years are planted at a concentrated vine density of 7500 Vines per hectare. Made from Kabinett level fruit from a combination of these two declassified estate single vineyards (both with loam soils containing plentiful limestone) near Oppenheim, Frank has the flexibility to create the highest quality wine for the money.



Oppenheim



Loam soils containing plentiful limestone.



Dr. Heyden



100% Riesling Kabinett



ACIDITY

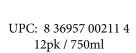
ALCOHOL: 11.6% RES. SUGARS: 15.0 G/L ACIDITY: 7.3 G/L



It displays an appealing bouquet of ripe apricots with lemon zest. On the palate, it is juicy with balanced acidity and a hint of salty minerality from the limestone soils.



Food Pairing: A perfect match for strong Indian and Asian spiced dishes. Also fantastic with a spiced duck leg, dishes with acidic sauces, roasted vegetables and soft cheeses.



EHEYDEN

