



The Anheuser's family tree dates back to the year 1627 when an Anheuser lived in Kreuznach and was known as an owner of vineyards. At the end of the 19th Century, Rudolf Anheuser extended the vineyards of the estate beyond the boundaries of the town of Bad Kreuznach. ('Bad' being the designation for a spa town, it was originally famous for its saline springs, hot baths and healthy climate.) Rudolf Anheuser was the first grower in the Nahe region to start the cultivation of vineyards planted exclusively with Riesling. Rudolf's son Paul continued the family tradition, and today Rudolf and Paul (no coincidence) are the 14th generation to own and manage the estate.



Nahe



Paul Anheuser



100% Riesling Kabinett



ACIDITY

ALCOHOL: 8.2%

RES. SUGARS: 40.4 G/L ACIDITY: 7.1 G/L



The Königsfels ('King's fields') is a single vineyard site solely owned by the Anheuser family. It sits on the upper Nahe river where it's incredibly steep rocky slopes made of porphyry (a type of igneous) rock makes viticulture incredibly challenging, but very rewarding.



A plush style, with plenty of white fruit flavors and a good backbone of acidity. Ripe melon and spice fill the juicy finish.



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.







Exotic/Spicy



UPC: 8 36957 00022 6 12pk/750ml

