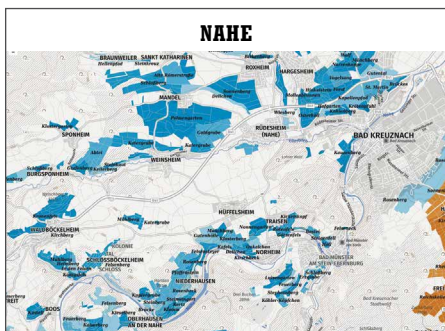


Paul Anheuser



SCHLOSSBÖCKELHEIMER KÖNIGSFELS

Riesling Kabinett 2023



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

LOCATION



ESTATE

Paul Anheuser



VARIETALS

100% Riesling Kabinett



SWEETNESS

ALCOHOL: 10%
RES. SUGARS: 28.0 G/L



ACIDITY

ACIDITY: 6.7 G/L



VINES & VITICULTURE

The Königsfels ('King's rock') 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.



TASTING NOTES

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.



Soft Cheeses



Poultry



Exotic/Spicy

