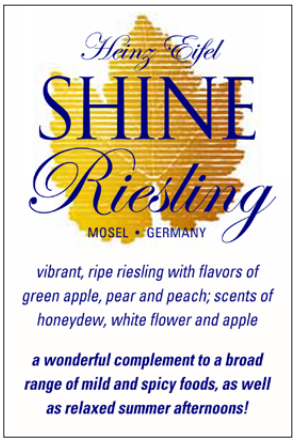

EXCEPTIONAL GERMAN RIESLING

HEINZ EIFEL

MOSEL

In 1979 Heinz Eifel founded Römerhof *(Roman Yard)* in Trittenheim in the heart of the Mosel Valley. When his daughter, Anne Eifel-Spohr, received her oenology degree from Geisenheim University in 2000, Eifel set out to collaborate with her on top-quality wines that reflected tradition while simultaneously respecting the inspiration of the young winemaker. The family was so pleased with the quality and individual character of these wines, they decided to put their own name on the bottle, thus creating Heinz Eifel wines.

Eifel uses only the highest quality grapes processed with truly modern standards and, unlike many larger German wineries, the family controls every aspect of the winemaking process — from vine to bottle. Over the past 20 years, the Römerhof winery has established long-term contracts with select growers who cultivate vineyards under exacting standards with restricted yields and specific harvest times. Fermentation takes place in temperature-controlled stainless steel tanks. All wines are then tasted and blended by a committee of oenologists and sommeliers. Creating excellent Riesling is both a science and an art... a vision amply reflected in the quality and character of all Heinz Eifel wines.

RIESLING SHINE *Pfalz*

Recalling Riesling's suggestively sunny characteristics, this crisp wine exhibits flavors of green apple, pear and peach. Shine is an able and exciting complement to Asian cuisine and summer conversation.

RIESLING KABINETT *Mosel*

Reminiscent of ripe apples, pears, peaches and citrus with a hint of minerality. Its slight sweetness makes it a fine complement to aged cheeses, chicken and veal with cream sauces, as well as spicier cuisine.

RIESLING SPÄTLESE *Mosel*

Harvested late in Autumn, this full and rich Spätlese is loaded with pear, peach, citrus and apricot flavors supported by floral and mineral notes. This is an ideal wine for ripe, aged cheeses and spicy cuisine.

RIESLING AUSLESE *Mosel*

Intense and rich with suggestions of honey, almonds, apricots, peaches, lime and mango. Amazing with all spicy cuisines, fruits, aged cheeses with dairy, citrus or nuts.

RIESLING EISWEIN *Rheinhessen*

This outstanding, intensely concentrated Eiswein has a pepper-laced pear and apple nose and offers eye-popping acidity, extraordinary depth and a long, sweet finish. This is an outstanding wine value.

Thank you for your time and for your interest in Connoisseur wines.

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