## Dr Zenzen Kabinett

**Background:** The house of Dr Zenzen have since **1636** been wine growers in Germany. This family tradition of more than **380** years stands for great experience and exclusiveness concerning the quality of wines. The Einig- Zenzen family produces wine grown in the hills above the river Mosel in the small picturesque village of Valwig in the heart of the Mosel wine region.

**Grape Varietal:** Blend of selected white grapes-**Riesling, Muller-Thurgau** and **Kerner** from the Rheinhessen growing area.

**Quality:** QmP- Qualitatswein mit Pradikat-Kabinett

**Country of Origin:** Germany

<u>Appellation:</u> Gau Odernheimer Peterberg/ Bereich Wonnegegau/ Rheinhessen Background: The Rheinhessen is protected from cold winds and strong rainfall by surrounding hills, making the area good for wine growing.

## **Technical data:**

Type of bottle: 750 ml blue Noblesse bottle

**Type of Closure:** Stelvin closure **UPC**: 4008005149041-750ml 4008005030349-1.5L

## **Analytical data:**

Alcohol content: 9.0%vol Residual Sugar: 39g/l Gluten: Gluten Free

<u>Tasting Notes:</u> This Kabinett wine is a delightful fruity and light wine, which displays wonderful green apple and honeysuckle scents on the nose. The palate is rich in flavors of green and red apples in an off-dry style. It is balanced with moderate acidity. The number #1 selling German white wine in Western Canada.

**Food Suggestion:** Our Kabinett goes very well with any light food as chicken, seafood and pasta dishes. It is also delightful as a refreshing cocktail before meals and at parties enjoying good company.

**Serving:** Serve slightly chilled at 10-12 C

CSPC 750ml # 77693 1.5L # 285635

Gold Medal Winner of Gilbert and Gaillard International Competition 2017
Gilbert & Gaillard is the Robert Parker of Europe



