



EXCEPTIONAL GERMAN RIESLING VALUES

HEINZ EIFEL

M O S E L



In 1979 Heinz Eifel founded a winery he named Römerhof, or *Roman Yard*, in Trittenheim at the heart of the Mosel Valley. When his daughter, Anne Eifel-Spohr, received her oenology degree from Geisenheim University in 2000, Eifel created a collaborative project: a limited portfolio of top-quality wines to reflect German wine traditions while simultaneously offering a canvas for the unique inspirations of the young winemaker. Pleased with the quality and character of these wines, the family used their own name for this portfolio, creating Heinz Eifel wines.

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. Using the finest available grapes, the Eifels eagerly and exhaustively embrace the most progressive viticultural methods and, unlike many larger German wineries, the family can control every aspect of the winemaking process from vine to bottle. Fermentation takes place in temperature-controlled stainless steel tanks. All wines are then tasted and blended by a committee of oenologists and sommeliers with the most elevated, admirable objectives. Creating excellent Riesling that thrills the palate and enlivens the spirit as much as it stimulates the intellect demands a passionate integration of science and art... a vision amply reflected in the quality and character of all Heinz Eifel wines.

GEWÜRZTRAMINER SHINE *Rheinhessen*

Thriving in Eifel's cooler climates, this off-dry Gewürztraminer features exotic aromas with flavors of lychee, rose petal, passion fruit and ginger – **an explosive complement to spicy dishes.**

RIESLING SHINE *Pfalz*

Crisp and floral, bright with green apple, pear and peach; imminently drinkable with spicy dishes, fruited desserts, and lively conversation – *want to Shine a lovely light on your favorite Asian dish?*

RIESLING KABINETT *Mosel*

Reminiscent of ripe apples, pears, peaches and citrus with a hint of minerality; outstanding subtly sweet complement to aged cheeses, cream sauces, berry-driven desserts, and spicier cuisine.

RIESLING SPÄTLESE *Mosel*

WE: "Tropical pineapple, mango and melon tones burst from nose to palate in this luscious bang-for-your-buck Auslese. It's densely packed with fruit yet deft and darting in mouthfeel."

RIESLING AUSLESE *Mosel*

Intense, rich nectar with honey, almond, apricot, peach, lime and mango; amazing with all spicy cuisines, fruit-driven desserts, aged cheeses with citrus or nuts – **gorgeous Auslese value!**

BEERENAUSELE *Rheinhessen*

Intensely aromatic and deeply ripe; thrilling palate reminiscent of white flowers, apples and exotic fruits; fantastic dessert wine with awesome concentration and a long, stunning finish.



Thank you for your time and for your interest in Connoisseur Wines