

Schlink Haus Wines



From the heart of Germany's wine country comes the Schlink Haus Selection, offering superior wines at a great value.

The eye-catching cobalt blue bottle has been revived from an over 200 year old tradition in the Nahe Valley. Bottles were once always blue, because of the sand used in making glass had a high amount of Cobalt.

We at Schlink Haus are proud to continue this unique tradition today.

Schlink Haus - Your Wine For Any Occasion

Riesling QbA Wine description:

The finest and best known of Germany's white varieties. Well balanced and slightly fruity, semi-dry. A crisp and refreshing wine for seafood, chicken and salads.

Variety: Riesling

Age of vines and soil type: 10-30 years, slate soil

Harvest Sugar: ca. 90°-100° Öchsle

Fermentation time / Temperature Range: 6 weeks/cold fermentation

Fermentation container / maceration: stainless steel

Residual Sugar: ca. 30-35g/l

Approximate lifespan: 5 years

Varietal Percentage: 100%

Date picked: October

Alcohol: 9,5% -11,0% vol

Acidity: 6,0-8,5 g/l

Kabinett Wine Description:

A delightfully fruity wine of superior quality. Harmoniously balanced, made of fully ripened grapes. Fragrant, fine fruit and a light sweetness.

Variety:

Varietal Percentage:

(depends on the vintage)

Age of vines and soil type: 10-30 years, loamy, sandy and slaty soil

Date picked: October

Harvest sugar: 90°-100° Öchsle

Fermentation time / Temperature Range: 6 weeks/cold fermentation

Fermentation container / maceration: stainless steel

Residual sugar: ca. 40 -45 g/l

Approximate lifespan: 3-5 years

Riesling

Müller-Thurgau

Bacchus

Scheurebe

60 %

20 %

10 %

10 %

Alcohol: 9,5% - 11% BY VOL.

Acidity: 4,4 g/l-5,9g /l

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Schlink Haus Wines



Spätlese Wine description:

**Spätlese (late harvest) A wine of superior quality
Harmoniously balanced between natural ripe sweetness and acidity
Intensive in concentration with rich and ripe fruit flavors.**

Variety: Riesling Bacchus Scheurebe
Varietal Percentage: 70 % 15 % 15 %
(depends on the vintage)
Age of vines and soil type: 10-30 years, loamy, sandy and slaty soil
Date picked: November
Harvest sugar: 90°-100° Öchsle
Fermentation time / Temperature Range: 8 weeks/cold fermentation
Fermentation container / maceration: stainless steel
Alcohol: 9,5% - 11,5% BY VOL. **Residual sugar:** ca. 45 -50 g/l
Acidity: 5,0 g/l-5,5g /l **Approximate lifespan:** 3-5 years

Auslese Wine description:

**Harvested of selected, very ripe bunches at the peak of maturity.
A wine of superior quality. Intensive bouquet and taste. Fragrant, noble and a fine-fruity aroma.
A luxurious sweet and full bodied wine.**

Variety: Riesling Müller-Thurgau Bacchus Scheurebe
Varietal Percentage: 80 % 5 % 10 % 5 %
(depends on the vintage)
Age of vines and soil type: 10-30 years, loamy, sandy and slaty soil
Date picked: November **Harvest sugar:** 90°-110° Öchsle
Fermentation time / Temperature Range: 8 weeks/cold fermentation
Fermentation container / maceration: stainless steel
Alcohol: 9,5% - 12,5% BY VOL.
Residual sugar: ca. 52 -65 g/l **Acidity:** 5,0 g/l-6,5g /l
Approximate lifespan: 5 years



Red Wine – Sweet
Dornfelder - A delightfully fruity red wine that is full-bodied with flavors of blackberries.

Variety:	Dornfelder
Varietal Percentage:	100 %
Age of vines and soil type:	10-30 years, loamy, sandy and slaty soil
Date picked:	October
Harvest sugar:	ca. 85-90° Öchsle
Fermentation time / Temperature Range:	8 weeks, cold fermentation
Fermentation container / maceration:	stainless steel
Alcohol:	9,6 % by vol.
Residual sugar:	46,6 gr/Ltr.
Acidity:	5,3 gr/Ltr.
Approximate lifespan:	5 years



Riesling Classic
White Quality Wine, Estate bottled
A Classic Dry Riesling Wine.
Fine, fruity and crisp.
Harmoniously balanced.

Variety:	Riesling
Varietal Percentage:	100%
Age of vines and soil type:	10-30 years, slaty soil
Date picked:	October/November
Harvest sugar:	91° Öchsle
Fermentation time / Temperature Range:	6 weeks/cold fermentation
Fermentation container / maceration:	stainless steel
Alcohol:	12%
Residual sugar:	13 g/l
Acidity:	7.3 g/l
Approximate lifespan:	5 years

SCHLINK HAUS DESSERT WINES



Schlink Haus Beerenauslese

Harvested of individually-hand-selected overripe berries. Rare and remarkably rich, this is a wine that should be enjoyed with dessert or by itself on special occasions. Fragrant, aromatic, full-bodied, with a pleasant sweetness.

Variety:	Huxelrebe and Ehrenfelser
Varietal Percentage:	Depends on the vintage
Age of vines and soil type:	20years/loess and loam
Date picked:	October
Harvest sugar:	128° Öchsle

Schlink Haus Trockenbeerenauslese (TBA)

Harvested of individually-hand-selected berries, which are picked over-ripe and dried almost to raisins. Rich, sweet, luscious, honey-like wine. Extremely rare with elegance and finesse. Noble in aroma and fragrance - a full bodied dessert wine.

Variety:	Ortega
Varietal Percentage:	(depends on the vintage)
Age of vines and soil type:	30 years/ loess and loam
Date picked:	October
Harvest sugar:	186° Öchsle

Schlink Haus Eiswein

Made from grapes of Beerenauslese ripeness. (Harvested of individually-hand-selected, overripe berries). Harvested and pressed while frozen. Truly unique with a remarkable concentration of fruity acidity and sweetness. This is a rarity. Fragrant, noble and fine-fruity aroma, well balanced between natural ripe sweetness und acidity. A luxuriously sweet and full bodied dessert wine.

Variety:	Riesling (60%) and Weißer Burgunder
Varietal Percentage:	(depends on the vintage)
Age of vines and soil type:	25 years/gravel
Date picked:	December
Harvest sugar:	136° Öchsle