



GÜNTHER SCHLINK
WEINHAUS

SCHLINK HAUS

NAHE, GERMANY

"The Original Blue Bottle Riesling"

www.schlinkhaus.com





Weingut SCHLINK HAUS

Rooted in family tradition, since 1886 the Schlink family has been based in the heart of German wine country, The Nahe.

The Schlink family is on its fifth generation of winemaking. With innovation and quality still at the forefront of this family winery that is regarded as the first to bring on the blue bottle riesling.

The winery was founded in 1886 by Josef Barthelmeh in the township of Wallhausen, in the Nahe River Valley. For Schlink, location equals quality.



THE NAHE

The Nahe region is named for the river that flows through the valleys and hills. It is a peaceful landscape of vineyards, orchards, and meadows intersecting with dramatic cliffs and stunning rock formations. This region has over 2,000 years of wine-making tradition.

The Nahe may be a small region, but it's wide range of soil types makes it possible to produce a

wide varies of wine styles. **From the volcanic stone to the red clay, sandstone, and limestone to even slate, the Nahe region is versatile.**

White wine grapes dominate the region at 75% with **Riesling being the most commonly produced variety.** Producing a light, fruity white wine low in acidity and strong in character.





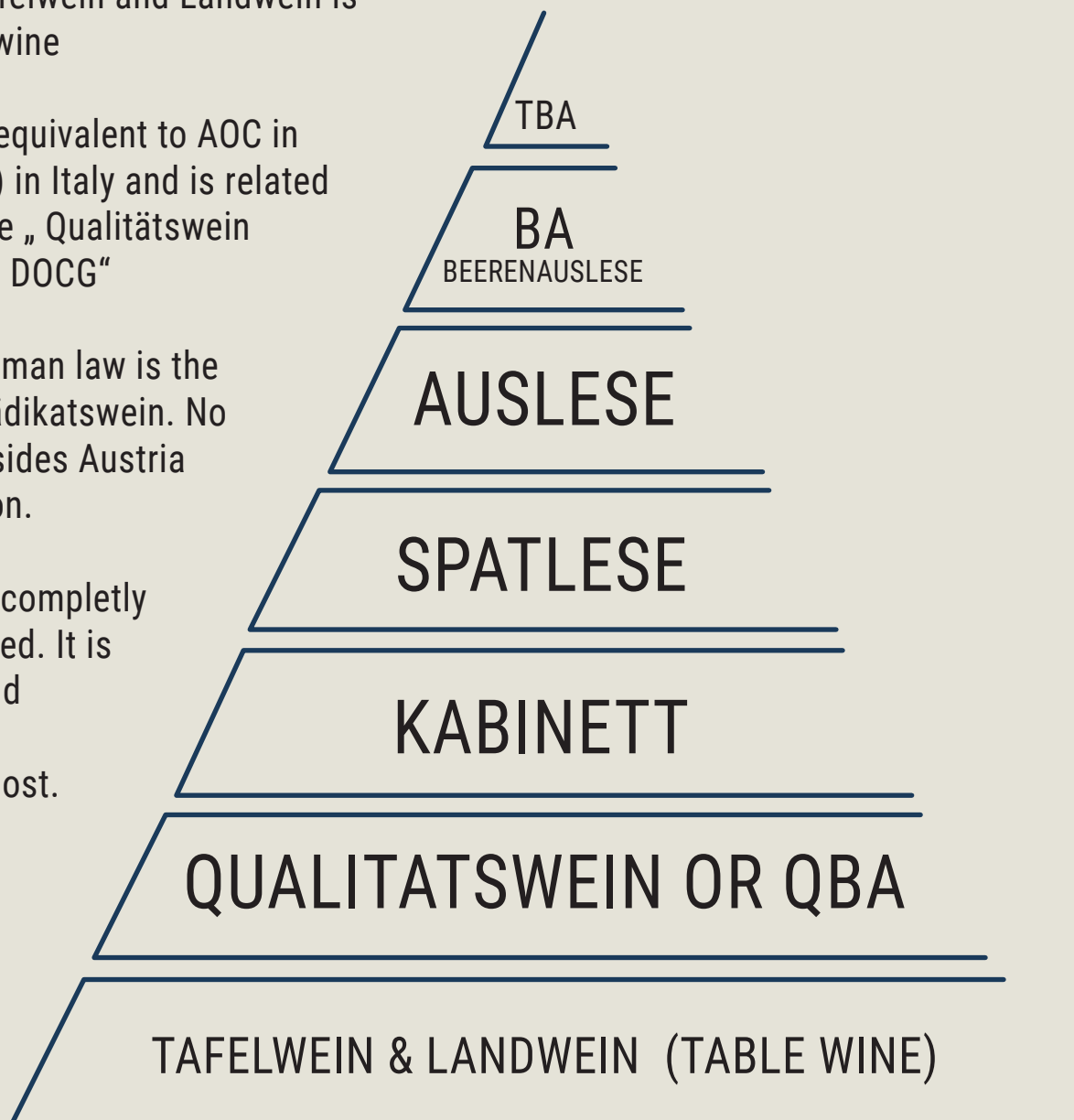
QUALITY GERMAN WINE

The German Qualitysystem is following European law. Tafelwein and Landwein is basic consumer wine

Qualitätswein is equivalent to AOC in France or DOC(G) in Italy and is related to Wine Areas like „Qualitätswein Nahe“ or „Chianti DOCG“

Unique in the German law is the Regulation of Prädikatswein. No other country besides Austria has this regulation.

Prädikatswein is completely naturally fermented. It is not allowed to add sugar or change anything in the most.



RIESLING

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
VARIETAL PERCENTAGE	100%
AGE OF VINES	3-30 years
SOIL TYPE	Loamy, sandy, slaty soil
DATE PICKED	October
HARVEST SUGAR	ca. 50-72 Öchsle
FERMENTATION TIME	8 weeks
TEMPERATURE RANGE	Cold fermentation
FERMENTATION CONTAINER	Stainless steel
ALCOHOL	ca. 9,5%-11,0% vol.
RESIDUAL SUGAR	ca. 30-35gr/Ltr.
ACIDITY	ca. 6,0-8,5gr/Ltr.
APPROXIMATE LIFESPAN	5 years



RIESLING KABINETT

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
VARIETAL PERCENTAGE	100%
AGE OF VINES	3-30 years
SOIL TYPE	Loamy, sandy, slaty soil
DATE PICKED	October
HARVEST SUGAR	ca. 67-82 Öchsle
FERMENTATION TIME	8 weeks
TEMPERATURE RANGE	Cold fermentation
FERMENTATION CONTAINER	Stainless steel
ALCOHOL	ca. 9,5%-11,0% vol.
RESIDUAL SUGAR	ca. 40-45gr/Ltr.
ACIDITY	ca. 4,5-6,0gr/Ltr.
APPROXIMATE LIFESPAN	2-4 years

RIESLING SPATLESE

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
VARIETAL PERCENTAGE	100%
AGE OF VINES	3-30 years
SOIL TYPE	Loamy, sandy, slaty soil
DATE PICKED	October
HARVEST SUGAR	ca. 76-90 Öchsle
FERMENTATION TIME	8 weeks
TEMPERATURE RANGE	Cold fermentation
FERMENTATION CONTAINER	Stainless steel
ALCOHOL	ca. 9,5%-11,5% vol.
RESIDUAL SUGAR	ca. 45-50gr/Ltr.
ACIDITY	ca. 5,0-5,5gr/Ltr.
APPROXIMATE LIFESPAN	3-5 years



RIESLING AUSLESE

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
VARIETAL PERCENTAGE	100%
AGE OF VINES	3-30 years
SOIL TYPE	Loamy, sandy, slaty soil
DATE PICKED	October
HARVEST SUGAR	ca. 83-100 Öchsle
FERMENTATION TIME	8 weeks
TEMPERATURE RANGE	Cold fermentation
FERMENTATION CONTAINER	Stainless steel
ALCOHOL	ca. 9,5%-12,5% vol.
RESIDUAL SUGAR	ca. 52-65gr/Ltr.
ACIDITY	ca. 5,0-6,5gr/Ltr.
APPROXIMATE LIFESPAN	3-6 years





ORGANIC

Dornfelder

100% certified organic. Violet candy and sandalwood perfume sweet-tart blackberries and plums in this ripe, ruddy red wine. It's slightly sweet and candied but balanced pertly by fresh acidity and darker notes of sage and rosemary.

Riesling

100% certified organic. The palate is fresh and fruity, boasting juicy tangerine, and white grapefruit. Approachable and easy-drinking, it's an off-dry wine that finishes on a touch of spice and pepper.

DORNFELDER

A delightfully fruity red wine that is full-bodied with flavors of blackberries.

VARIETY	Dornfelder
VARIETAL PERCENTAGE	100%
AGE OF VINES	3-30 years
SOIL TYPE	Loamy, sandy, slaty soil
DATE PICKED	October
FERMENTATION TIME	8 weeks
TEMPERATURE RANGE	Temp. controlled fermentation
FERMENTATION CONTAINER	Sainless steel
ALCOHOL	ca. 9,5%-10% vol.
RESIDUAL SUGAR	ca. 45-60gr/Ltr.
ACIDITY	ca. 5,0-5,5gr/Ltr.
APPROXIMATE LIFESPAN	5 years



DESSERT WINE

Eiswein- Silvaner

Made from grapes of Beerenauslese ripeness. Harvested individually and pressed while frozen. Fragrant with a fine-fruity aroma, well balanced between natural ripe sweetness and acidity. A sweet and full bodied dessert wine.

Beerenauslese (BA)

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.

Trockenbeerenauslese (TBA)

Dessert wine crafted from Riesling harvested from individually-selected berries. Everything about this wine is dappled in gold. Orange blossom, honey, dried mango, apricot, lychee, and spice.





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