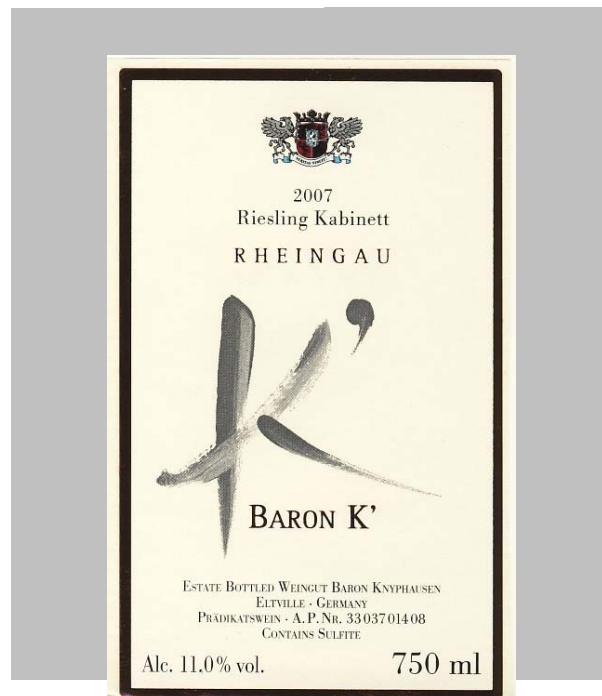
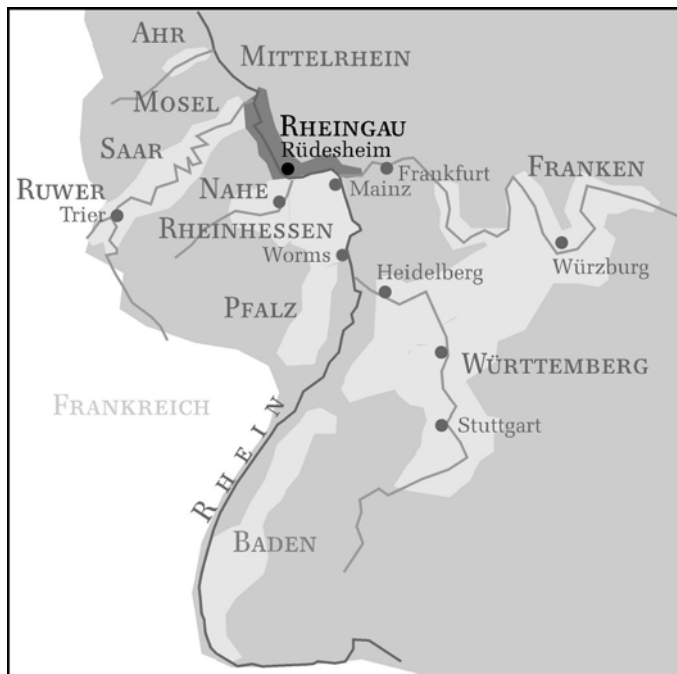


Baron zu Knyphausen-Rheingau



Wine: 2007 „Baron K“ Riesling Kabinett KN2-07

*Rated 4**** stars out of 5, Delta Sky Magazine, rated 89 points, The Wine Spectator, Spectator's Top 75 Value Rieslings, rated 87 points Wine & Spirits, Best Buy*

Producer: The Knyphausens have been wine growers since 1818. Their estate in Eberbach, however, dates from 1141, when it was founded by Cistercian monks from Eberbach monastery. Today the estate is managed by its present owner, Gerko Baron zu Knyphausen supported by his five sons, thereby fulfilling the cultural and traditional obligations established by the family and its estate through the past centuries.

Region / Vineyards: The Rheingau, a small and compact region, runs from east to west parallel to the Rhine's 20 mile deviation from its northern course. The vineyards line the slopes between the protective Taunus hills and the heat-reflecting surface of the Rhine.

The Knyphausen wines are full-bodied and robust, with a fruity Riesling bouquet. They show a pronounced acidity, which means they might need longer to develop in cask and in bottle, but it also means they have great longevity.

Vintage: 2007 was the much desired vintage of each Rheingau vintner. An extremely early blossoming, a long ripening period with moderate weather conditions and sufficient precipitation and a picture book autumn brought us a Riesling vintage that could have hardly been better. The development of the vines was well ahead 3 weeks until late summer. In August the warm temperatures and the sunshine hours allowed for a slower maturation with steady acidity levels. The wines could be harvested during more than 5 weeks without being in a hurry and the harvest result was very pleasing: good quantities and aromatic Riesling grapes with high must weight.

Taste Profile: A fullbodied, fruity wine with lots of minerals, decent sweetness and a well balanced acidity with a long lasting aftertaste.

Wine Profile: Alc. by Vol.: 11.0 %, residual sugar: 2.71 % (27.1 g/l), acidity: 0.82 % (8.2 g/l)
Grape variety: 100 % Riesling