

MO RHE NA

MOSEL, RHEINGAU, NAHE, GERMANY



Langguth Trocken (QbA) Dry

MOSEL, GERMANY

Light, approachable, no added sugar, with a great easy going balance of fruit. **Applelicious**. AVAILABLE IN AB
FOOD SUGGESTIONS: Quiche, peel & eat shrimp, cocktail wine, simple stir fry, salad & seafood.



Langguth Renaissance (QbA) Riesling

MOSEL, GERMANY

Off dry, crisp, no added sugar, refreshing with a harmonized balance between acidity and fruit.

AVAILABLE IN AB, MB

FOOD SUGGESTIONS: Grilled fish, holiday ham, pasta primavera, sesame chicken, Asian cuisine.



Hans Lang (Prädikatsweine) Kabinett Riesling

RHEINGAU, GERMANY

Certified Organic

Tangy, fruit with a delicate sweetness that is simply "elegant."

AVAILABLE IN AB, MB

FOOD SUGGESTIONS: Grilled fish, shellfish, Asian & Thai cuisine, lighter pork and chicken entrees.



Hans Lang (QbA) Spätburgunder

RHEINGAU, GERMANY

Certified Organic

A tender Pinot, light bodied, with flavours of fresh wild berries, rich earth with a smoky finish. AVAILABLE IN AB, MB

FOOD SUGGESTIONS: Turkey, pasta with mushrooms, ham, pork tenderloin, coq au vin, grilled salmon.



Schweinhardt Scheurebe (QbA)

(SHOY-REB-BEH) NAHE, GERMANY

Bursting out with tropical fruit will always have consumers fall in love with the wine. Luscious and has softer acidity than a Riesling. AVAILABLE IN AB

FOOD SUGGESTIONS: Smoked salmon, crispy chicken, Weiner schnitzel, pasta with blue cheese sauce or any cream sauce, fettuccini, salads with fruit based dressing.

Did u know...

Qualitätswein QbA & Prädikatsweine means Quality Wine with special attributes. Both distinctions must originate from Germany's 13 wine growing regions and undergo quality controls, such as the wines cannot be blended from different regions and before being sold the wines have to undergo the official testing process.

Prädikatsweine is a higher level of quality compared to QbA and is recognized according by the ripeness of grapes at the time of harvest. There are six ascending levels of quality (indicates the levels of ripeness): Kabinett, Spatlese, Auslese, Beerenauslese, Eisweing, Trockenbeerenauslese.

Prädikatsweine wines cannot be chaptalized (Chaptalization is the process of adding sugar to unfermented grape must in order to increase the alcohol content.) Qualitätswein (QbA) can add sugar to their wines but it is regulated to how much they can.

Wines that have been tested will have a test number on the bottle, look for A.P. Nr on the bottle.

Trocken means "dry"

Spätburgunder is Pinot Noir, monks imported the grape variety from Burgundy, 100 years ago.

Germany Rieslings are diverse and can produce off dry to very sweet wines.

Rieslings are often described as racy with elegant fruitiness, reminiscent of apples and peaches.

Scheurebe (grape variety) is described as very fruity, intense flavor, spicy aroma.

Renaissance is patented by the Langguth Family.