



BENDER
WEINPASS

2013 Hofpäsch Zenit Spätlese



Vintage:	2013
Wine Region:	Mosel
Grape Varieties:	Riesling
Designation of Origin:	German quality wine with special distinction - Spätlese
Degree of sweetness:	Sweet
Degree of alcohol:	8,5 %
Serving temperature:	6-8° C

The Hofpäsch Zenit Riesling in a sip:

Hofpäsch comes from an old Mosel word and describes the area or a parcel of land on which Andreas Bender's childhood home is located. It means "located in front of the yard gate". This is where orchards were once located and when the actual village of Leiwen was closer to the Mosel River. This wine also carries the Zenit designation which Andreas uses only for his flagship wines. The grapes for the Zenit line are selected from steep vineyards with blue grey slate and optimal sun exposure. Compared to the regular Hofpäsch the Zenit is more elegant with fine mineral notes yet maintains similar sweetness.

Appearance: Intense, clear yellow.

Aroma: Slaty mineral aromas, lemon, apple and stone fruit.

Taste: Vivid acidity and the minerality of the vineyard are remarkably present. The sweetness is beautifully contained within the mineral and acidity characteristics. Complex and round on the pallet.

Food pairing: Delicate yet intense flavours that pair perfectly with roasted poultry dishes, Asian cuisine, strong cheeses, as well as dessert. This wine is worth tasting on many occasions and can be aged for numerous years if you can wait that long!

Colleagues refer to Andreas Bender as a "Maverick from the Mosel". It is a fitting name for the unconventional and passionate winemaker. On one hand Andreas is very modern, especially in his label design, but also in the style of his wines. As much as Andreas wants to make complex, story worthy wines he also believes they should to be fun to drink. Each glass is quit simply a celebration for your tastebuds! Both wine novices and ambitious wine drinkers alike are dedicated "Maverick of the Mosel" supporters. On the other hand, in contrast to his modern side, Andreas is also an absolute traditionalist who confidently believes in the "controlled doing nothing". He does not believe in manipulating the wine making process just to get a desirable, otherwise known as "trendy", flavour into the wine. Andreas has an impressive understanding of varietal and origin, enabling him to work with the grapes in a very natural way. His minimalistic, let nature run its course, approach governs the entire wine making season from vine to grape to bottle. Andreas founded his own winery in his home town, Leiwen, located directly on the Mosel. Here Riesling is king and is undoubtably his passion. Like any entrepreneur he has many projects and produces wines in different locations, including the Pfalz. He also grows a few none traditional varietals to fulfil his curiosity. Are you up for a challenge? Try a German Cabernet Sauvignon or even Merlot! When Andreas Bender makes a wine it's impossible NOT to finish the bottle and reach for a second.