



Vintage:	2014
Wine Region:	Pfalz
Grape Varieties:	Pinot Noir, Merlot, Cabernet Sauvignon
Designation of Origin:	German quality wine produced in specified regions
Degree of sweetness:	Dry
Degree of alcohol:	13 %
Serving temperature:	14-16° C

The Red Bender in a sip:

öThe Bender Redö represents balance with pure, fresh berry fruit and baking spices. The majority of the Cuvée is Pinot Noir, that adds refined characteristics of delicate red fruit and subtle spiciness. The Merlot gives juiciness and dark fruit flavours. The Cabernet Sauvignon, with its powerful tannic structure, adds the backbone and richness. For many wine drinkers this style of wine is anything but basic. It has everything that a decent red wine should have - fruit, spiciness, good structure, body, complexity and length. The wine was aged in stainless steel and a small part in used barriques. It has character and can be left lying in the cellar for a few years.

Appearance: A clear dark ruby red.

Smell: Red and black berries with delicate baking spices.

Taste: Juicy with dark berry flavours and balanced acidity.

Vanilla and chocolate notes on the finish. Medium body and integrated tannins.

Food pairing: A formidable companion to Mediterranean cuisine, tapas, and rich pastas.

Colleagues refer to Andreas Bender as a öMaverick from the Mosel.ö 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 be fun to drink. Each glass is quit simply a celebration for your tastebuds! Both wine novices and ambitious wine drinkers alike are dedicated öMaverick of the Moselö supporters. On the other hand, in contrast to his modern side, Andreas is also an absolute traditionalist who confidently believes in the öcontrolled doing nothing.ö He does not believe in manipulating the wine making process just to get a desirable, otherwise known as ötrendy,ö 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.