



PETER BRUM



Vino Noire - Dornfelder

Qualitätswein b.A. - The number #1 selling quality red wine in Germany. It is a hybrid grape whose origin is German, bred initially from Helfensteiner and Heroldrube grapes. An elegantly rich dark color with texture like velvet. Because of the dark color, the Dornfelder grape was often used for blending pale reds.

Tasting Notes:

Smooth and harmonic fruity aromas, miles of cherries and berries; beautifully light but well rounded finish.

Food Notes:

Perfect with all types of game, any dark meats, and pasta/ red sauces. For dessert, try with dark chocolate or chocolate cheesecake. Best served lightly chilled.



Analysis	
Growing Area	Germany Rheinhessen
Alcohol:	11 %
UPC Code Bottle, 750mls:	0 86929 22015



Bacchus - White Wine

A varietal named after the Roman God of wine. Qualitätswein b. A. - This grape is grown predominantly on the hillsides of the Rhine valley. Due to its distinctive fruitiness this grape was planted some decades ago to meet particular demand in the wine market. Derived from Müller-Thurgau, Riesling and Sylvaner. Adaptable to wide range of climates (Western Canada, England and Germany).

Tasting Notes:

Mainly vinified to be a sweet wine. Fruity style wine with quite evident notes of Muscat/pear in flavour as well as bouquet. Tends to be low in acidity. Has the ability to reach Auslese style or even higher sugar levels in good years.

Food Notes:

Companion to creamy dessert dishes and light salads; also spicy, soft cheeses. Perfect for Asian cuisine.

Analysis	
Growing Area	Germany Rheinhessen
Alcohol:	9.5 %
UPC Code Bottle, 750mls:	0 86929 64004 6



Riesling

Qualitätswein b.A.- Recognized as the premier/premium grape since 19th century. Most vinified grape in Germany. Late ripened in cool climates.

Tasting Notes:

Fresh and fruity, semi-dry.

Food Notes:

Compliments perfectly with asparagus and fish dishes. An excellent accompaniment with spicy dishes and oriental foods.

Analysis	
Growing Area	Germany Rheinhessen
Alcohol:	11 %
UPC Code Bottle, 750mls	0 86929 64004 6
UPC Code Bottle, 1.5 ltr	0 86929 64005



Spatlese - Bereich Wonnegau White

Qualitätswein mit Prädikat - Grapes from the hillsides of the Wonnegau district site; using Kerner, Bacchus and Riesling grapes from the Rheinhessen region.

Tasting Notes:

Fruity and mellow white wine; good balance of fruitiness and acidity; strong tones of fresh apricot.

Food Notes:

Compliments light foods such as chicken, pasta dishes and Asian cuisine; also perfect for everyday, any time, any occasion.

Analysis	
Growing Area	Germany Rheinhessen
Alcohol:	9.5 %
UPC Code Bottle, 750mls	0 86929 22021



Liebfraumilch

Qualitätswein b.A. - A blend of Riesling, Kerner, Silvaner and Müller-Thurgau.

Riesling: Premium grape since the 19th century. The most vinificated grape in Germany. Late ripened in cool climates.

Kerner: Crossbreed between Trollinger and Riesling, An early ripening and productive grape.

Silvaner: Aged white grape, crossbreed of Traminer and Österreichisch Weiss.

Müller-Thurgau: Crossbreed of Riesling and Silvaner, very productive in cool climates.

Tasting Notes:

Smooth and elegant, fruity aromas with fresh tones of apple; easy drinking wine, light, clean finish.

Food Notes:

Compliments appetizers, chicken dishes and desserts. A wine for everyday drinking.

Analysis	
Growing Area	Germany Rheinhessen
Alcohol:	9.5 %
UPC Code Bottle, 750mls	0 86929 64001 5
UPC Code Bottle, 1.5 ltr	0 86929 22029



Piesporter Michelsberg

Qualitätswein - A blend of Riesling and Rivaner grapes taken from one of the most vinified areas of the Mosel valley.

Tasting Notes:

Smooth and fruity, an easy drinking wine. Citrus finish.

Food Notes:

Excellent companion to all dishes, especially any type seafood and Asian cuisine; can also be enjoyed as an apertif.

Analysis	
Growing Area	Germany Mosel-Saar-Ruwer
Alcohol:	9.5 %
UPC Code Bottle, 750mls	0 86929 22025



Zeller schwarze Katz

Qualitätswein b.A. - A blend of Riesling, Müller-Thurgau, and Kerner. Refer to comments above for Liebfraumilch.

Tasting Notes:

Light and fresh white wine with a smooth sweetness.

Food Notes:

Compliments seafood, roasted meat, appetizers and all kinds of salads.

Analysis	
Growing Area	Germany Mosel-Saar-Ruwer
Alcohol:	9.5 %
UPC Code Bottle, 750mls	0 86929 22026

