

# **Prinz Salm**

Prinz Salm is the oldest documented family-owned wine estate in Germany, dating back to 1200. The estate is currently managed by Prince Constantin Salm, a member of the 32<sup>nd</sup> generation.

All of their estate-bottled wines are certified organically grown. It is important for the family to keep their vineyards strong for another 800 years and growing organically is a proven method for achieving quality wines as well as keeping the vineyards healthy to pass along to future generations.



#### 2016 "P2" Two Princes Riesling

- Delicate flavors of apricot and nectarine
- Lovely, crisp finish
- Pair with seafood and white meat

List: \$189.95 Sale: \$148.00

### 2011 Riesling Kabinett

"91" Wine Spectator

- Aromas of citrus, apricots and apples
- Mineral notes
- Refreshing acidity and sweetness
- Fits well with smoked salmon, king prawns, grilled sea bass and fresh cheese

List: \$252.95 Sale: \$194.00

## 2013 Grünschiefer Riesling Dry

- Mineral and slightly mossy aromas of stone fruit and pome
- Clear and slightly juicy with very fine acidity and wooden notes
- Very good balance and finish
- Fits well with fish, piquant poultry dishes and meat with a light sauce

List: \$409.95 Sale: \$310.00

#### 2013 Berg Roxheim Riesling Spätlese

"90" Wine Enthusiast

- Typical citrus aromas with flavors of melon and pear
- Lively and fresh on the palate with a long finish
- Perfect balance and pleasing residual sugar
- Great with spicy dishes of Asian cuisine, liver pate, or desserts

List: \$489.95 Sale: \$374.00