

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES 2019 Riesling Auslese

AC1911

THE WINE

A typical Mosel Auslese from steep slopes. The slate collects the warmth and releases it slowly over an extended period, which promotes good transformation of the acids by the vines. The grapes are collected from Neumagener ROSENGÄRTCHEN and Trittenheimer APOTHEKE. The Riesling Auslese has delicate fruit aromas of ripe apple, litchi, nectarine and fine lemon which lingers into a long finish.

VINIFICATION

As befits a premium wine, the grapes are always hand harvested and gently pressed. The must is then fermented using native yeasts in traditional Mosel fuder barrels and left on the lees until May.

ALCOHOL 8,0%

GRAPE VARIETY: RIESLING



WEINGUT@ANSGAR-CLUESSERATH.DE

