

WEINGUT
ANSGAR CLÜSSERATH



TASTING NOTES

AC1710

2017 Trittenheimer APOTHEKE Riesling Spätlese

Alcohol: 8,0 % vol.
Residual Sugar: 64,7 g/l
Total Acidity: 10,8 g/l

The Wine:

The exceptional renomme of the Trittenheimer APOTHEKE vineyard comes in part from its unique combination of rocky slate subsoil and a relatively protected southwest exposition. The slate collects the warmth and releases it slowly over an extended period, which promotes good transformation of the acids by the vines. The result: delicate acidity mingling with a spicy, powerful minerality into the picture of liquid sophistication.

The grapes for our Trittenheimer APOTHEKE Spätlese are harvested after the APOTHEKE Kabinett to achieve greater ripeness. Its challenging acidity and minerality brilliantly counterbalance the ripe fruits and subtle fresh herbs of this naturally sweet beauty. Wines in this style beg for extended cellar aging, and were traditionally served with food only after a decade of maturation.



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.

