

# ANSGAR CLÜSSERATH

MOSEL WEINGUT

## TASTING NOTES

### 2018 NEUMAGEN Rosengärtchen Riesling Auslese

AC1812

## THE WINE

Vinified in the pristine sweet style for which the Mosel is renowned, the NEUMAGEN Rosengärtchen Auslese shows intense fruit aromas of cherry, blackberry and lime, mingling with accents of candied orange. This complex range of fruits is further complemented by accents of mint and vanilla, pulled taut by a quiet, persistent acidity.

## 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.

## PRESS REVIEWS

James Suckling - **95 Punkte**

Robert Parker Wine Advocate - **92 Points**. „[...] opens with a clear, precise and delicate bouquet with fine Riesling raisin and almond aromas. Lush and refined on the palate, this is a very delicate and frisky Auslese with a charming finish [...]“

Gault Millau Weinguide Deutschland 2020 - **92 Points**

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**ALCOHOL: 8,0 %**

**GRAPE VARIETY: RIESLING**

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