

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES 2019 VOM SCHIEFER Riesling trocken AC1903

THE WINE

“Von Schiefer trocken” is our introduction to steep slope Middle Mosel Rieslings. The fruit is sourced from two different sites. The ALTÄRCHEN, notable for its weathered clayey schist soils, is located on the Trittenheim side of the Mosel and lends the Rieslings a range of citrus, grapefruit and orange peel aromas. The ROSENGÄRTCHEN and its loamy clayey schist can be found to the north of Trittenheim. “Vom Schiefer trocken” is a sleek, sophisticated Riesling with a delicate minerality born of the internal dance between its two vineyards of origin. A spectrum of fruit aromas are on display here, from papaya to currant.

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 - **92 Points**

Falstaff Wein Guide 2021 - **91 Points**: „Apfel, Lindenblüte, Mirabelle [...], Am Gaumen schlank gefasst, mit trefflicher Klarheit und Geradlinigkeit, saftig, laserschlank gebündelt und dabei intensiv [...], den nächsten Schluck fordernd, schiefermineralisch.“

Robert Parker Wine Advocate **89-90 Points**: „[...] a flinty/reductive bouquet with stony lemon fruit aromas. Juicy and piquant on the palate, this is an intense and salty, perfectly round and ripe dry Riesling with a lingering grip, salinity and limey freshness. Excellent.“

ALCOHOL 11,0 %

GRAPE VARIETY RIESLING

