

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES 2019 STEINREICH Riesling trocken

AC1904

THE WINE

The majority of the fruit for this wine comes from the Trittenheimer APOTHEKE. The vineyard's top layer of soil is a distinctive mix of blue and weathered slate, all above an equally stony subsoil. As a result, this wine typically expresses an intense and spicy minerality laced with a delicate salinity. It's refreshing, playful agility and marked minerality are balanced by fruity citrus aromas of pineapples and grapefruit. Structured and focused, the wine offers a complex body with clear acidity and a long, intense 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.

PRESS REVIEWS

James Suckling - **94 Points**: „[...] A stunning dry riesling that has stunning, crystalline brilliance for the village category. Plenty of lemon zest and lemon balm, then a ton of minty freshness at the long, super clean finish.“

Robert Parker Wine Advocate - **91-92 Points**: „[...] Steinreich is pure, ripe and intense on the precise and fresh nose with refreshing passion fruit, white peach, apricot and mango aromas. The attack on the palate is racy, and the mid-palate reveals remarkable purity, finesse and juicy freshness. [...]“

Falstaff Wein Guide 2021 - **92 Points**

ALCOHOL 11,5 %

GRAPE VARIETY RIESLING

