

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES 2019 VOM SCHIEFER Riesling feinherb

AC1906

THE WINE

Classic Mosel winemaking has long been known for Rieslings featuring a delicate residual sugar. Our feinherb (off dry) “Vom Schiefer” Riesling joins this tradition and offers an introduction to the mineral-driven steep slope Rieslings from Eva Clüsserath-Wittmann. 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 with its loamy clayey schist can be found to the north of Trittenheim. They come together in an elegant, balanced wine with a sophisticated interplay of sweetness and acidity, overlaying the region’s traditional taste profile onto a rigid mineral-rich backbone.

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**. „Still closed on the nose with just a hint of summer rain on dry grass. Bright and crisp on the palate with a lot of mineral freshness at the dry finish [...]“

ALCOHOL: 10,5 %

GRAPE VARIETY: RIESLING

