

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES 2023 WEISSER BURGUNDER trocken AC2302

THE WINE

The Weissburgunder represents roughly 3% of the estate's overall production and is made exclusively using fruit from the ALTÄRCHEN single site vineyard in Trittenheim. The vineyard is situated primarily on the Trittenheim side of the Mosel River, with a southeastern to westerly exposure. Weathered clayey slate and gravel soils lend these Weißburgunders an elegant minerality wrapped within a range of delicate and sophisticated fruits. While it is hard not to be wooed by the lush body and creamy texture, the deep, fresh minerality of Eva Clüsserath-Wittmann's Weissburgunder ultimately makes its most enchanting argument. Fresh and fragrant pineapple, lime and white peach, with light yeasty notes and herbal notes. The pinot blanc finishes with an animating minerality and a long lasting finish on the palate.

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.

ALCOHOL 11,5 %

GRAPE VARIETY: Weisser Burgunder

