

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES: 2018 VOM SCHIEFER Riesling dry AC1803

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 green apple to peach to grapefruit.

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: RIESLING

