

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. Its 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

Robert Suckling - **94 Punkte**
Robert Parker Wine Advocate - **91-92 Punkte**

ALCOHOL 11,5 %

GRAPE VARIETY : RIESLING

