

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES 2020 STEINREICH Riesling trocken AC2004

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 currant and nectarine. 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 - **93 Points**: "Very cool, fine nose with a delicate parsley note. Sleek and very focused with an excellent balance of mineral freshness and linear strength. Tons of wet-stone character at the long finish. 100% from the Apotheke GG site. [...]"

Falstaff Weinguide Deutschland 2022 - **93 Points**

Vinum Weinguide Deutschland 2022 - **91 Points**

ALCOHOL 11,0 %

GRAPE VARIETY RIESLING

