

WEINGUT
ANSGAR CLÜSSERATH



TASTING NOTES

AC1709

2017 Trittenheimer APOTHEKE Riesling Kabinett

Alcohol: 8,0 % vol.

The Wine:

The exceptional renomme of the Trittenheimer APOTHEKE vineyard comes in part from its unique combination of rocky slate subsoil and a relatively protected southwest exposition. The slate collects the warmth and releases it slowly over an extended period, which promotes good transformation of the acids by the vines. The result: delicate acidity mingling with a spicy, powerful minerality into the picture of liquid sophistication.

Harvest dates are a powerful lever on the Mosel for targeting target specific styles of wine: The grapes for the Trittenheimer APOTHEKE Kabinett are sourced from exceptionally steep parts of the vineyard and carefully sorted during harvest. Marked with a reductive fruit and salinity, the fine minerality forms the foundation for a deep, structured and elegant wine. The fascinating interplay between sweetness and acidity in this style of wine makes it exceptionally food friendly and traditionally demands at least a decade of cellaring.

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 April.

