ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES 2019 Trittenheimer APOTHEKE Riesling Kabinett AC1909

THE WINE

The exceptional renommee 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.

PRESS REVIEWS

Robert Parker Wine Advocate – **93 Points:** "[...] bright, pure and flinty on the refined, floral and slate-scented nose. On the palate, this is another picture-book Kabinett from Eva Clüsserath, and it is among the finest you can buy (and afford). The wine is filigreed, piquant and tensioned but always clear and bright as a mountain stream and so frisky and buoyant. A fabulous wine!"

James Suckling – 93 Points: "Time to dream? A beautiful Kabinett that has so much finesse and elegance, but also very fresh acidity. Long, juicy finish. [...]."

Falstaff Wein Guide 2021 - **92 Points**: "Klares, helles Gelb mit leicht grünlichen Reflexen. In der Nase viel Kräuterwürze, Limonenzeste, Gesteinsmehl. Am Gaumen Spannung, Würze und Balance, reife Zitrusfrüchte, getragen von feiner Mineralik, gute Struktur und Länge, exzellent gelungen."

ALCOHOL 8,5 %

GRAPE VARIETY: RIESLING

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