

# ANSGAR CLÜSSERATH

MOSEL WEINGUT

## TASTING NOTES

### 2018 Trittenheimer APOTHEKE Riesling dry

AC1805

## THE WINE

This wine encapsulates the many elements that make this vineyard so special. The site features a rocky slate subsoil and relatively protected southwestern exposition, which taken together promote the capture and slow release of heat from the day. Its single-stake vines are also nearly 100 years old and have dug deep into the craggy cliffs to produce small, aromatic berries. Between that extended warmth to promote better processing of the acids and the extensive manual labor that goes into each vine, the resulting wine expresses a delicate acidity mingled with a spicy and powerful minerality. A slow natural fermentation extends into the summer with native vineyard and cellar yeasts that deliver additional structure and depth to the wine. Over time, the spicy, almost salty minerality evolves from a youthful, subtle fruitiness into an opulent, fruity richness. This mingles wonderfully with its lively acidity and enormous aromatic depth, enhanced with accents of fresh herbs and flint as well as notes of stone fruits such as apricot and nectarine.

## 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 – **94 Points**: „Wonderfully delicate, peachy and floral nose, then a concentrated yet filigree palate with a ton of mineral freshness. So clean at the long finish. [...]“

Gault Millau Weinguide Deutschland 2020- **93 Points**: „[...] die trockene Version aus der Apotheke besitzt Strahlkraft, Tiefe und Länge – zweifellos einer der trockensten Spitzenweine der Mosel im Jahrgang 2018.“

Eichelmann 2020 – **92 Points**

Robert Parker Wine Advocate – **91 Points**

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ALCOHOL 12,0 %

GRAPE VARIETY: RIESLING

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