

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES

2018 Piesporter GOLDTRÖPFCHEN Riesling feinherb (medium dry) AC1808

THE WINE

The ripening conditions on this southern-facing vineyard are perfect for the region's classic feinherb Rieslings (off dry, with a touch of residual sugar). Accessible even in its youth, the minerality serves as a counterpoint to the wine's inherently juicy body.

Even when opened young, the Piesporter GOLDTRÖPFCHEN Riesling beguiles through its approachable aromatics, with hints of tropical fruits ranging from mango and melon to red currant. Given more time, however, a rich range of complex aromatics emerge. The swirl of fruit aromas together with a soft, rich minerality and a playful acidity create a Riesling of balance, versatility and depth.

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**: „At once rich and filigree with stunning vitality, the textural complexity and minerality interlocked, the finish very crisp. [...]“

Robert Parker Wine Advocate - **91 Points**: „[...] brilliant on the nose, offering rhubarb and fine, crunchy slate aromas. Juicy and round on the palate, with smooth rather than piquant acidity, this is perhaps all too charming but still piquant and salty on the well-structured and grippy finish. [...]“

Gault Millau Weinguide Deutschland 2020 - **90 Points**

ALCOHOL: 9,5%

GRAPE VARIETY: RIESLING

