

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES

2018 TRITTENHEIMER Riesling Kabinett

AC1809

THE WINE

Classic Mosel winemaking has long been known for Rieslings featuring a delicate residual sugar. The fruit for the Trittenheimer Kabinett comes from the APOTHEKE vineyard.

To achieve its traditional style, an early harvest date must be carefully chosen. This quintessential Mosel Kabinett lives from the elegant and refined interplay between sweetness and acidity, drawing out fruit aromas of citrus, pomelo and pineapple. Herbal finesse and marked minerality play out into a long finish for this sophisticated wine.

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

Robert Parker Wine Advocate – **92 Points**: „[...] super pure, fresh and slaty on the bright, fresh and crunchy nose. Bottled with 8.5% alcohol, this is a charmingly round and fruity Kabinett. [...]“

Jean Fish and David Rayer: Mosel Fine Wines: „The independent review of Mosel Riesling“ – **91+ Points**

ALCOHOL: 11,0 %

GRAPE VARIETY: RIESLING

