ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES 2018 Trittenheimer APOTHEKE Riesling Kabinett AC1810

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

"Kabinett Cup" Gourmetwelten das Genussportal – Juli 2020 – **1st Place 95 Points**

Falstaff "Kabinett Trophy" - Juli/August 2020 - 2nd Place 94 Points

Robert Parker Wine Advocate - 93 Points: "[...] very clear and precise on the fine, bright and slatey/floral nose, which is a perfect, fluent representative of the Jugendstil Mosel. Juicy, piquant and round on the palate, this is a tightly structured yet filigreed Kabinett with a salty, mouth-watering finish. A gorgeous Kabinett that embarrasses the new wave Kabinetts from Rheinhessen that are sold for a small fortune. [...]."

James Suckling – **92 Points:** "Cool and minty with a touch of cassis and lot of energy, this is a very fresh and crisp wine with barely a touch of sweetness. [...]."



