

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES

2019 Piesporter GOLDTRÖPFCHEN Riesling feinherb

AC1907

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 - **93 Points**: „Still very closed, but plenty of substance and slatey power. Long, citrusy finish that has lovely delicacy. [...]“

Robert Parker Wine Advocate - **93 Points**: “[...] Piquant and crystalline on the palate, this is a highly finessed and juicy, medium-sweet Spätlese style with grip and tension and a very stimulating finish. The acidity is racy-piquant if not electrifying here.“

ALCOHOL: 9,5%

GRAPE VARIETY: RIESLING

