

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES

2019 Trittenheimer APOTHEKE Riesling Spätlese

AC1910

THE WINE

The exceptional renomme 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.

The grapes for our Trittenheimer APOTHEKE Spätlese are harvested after the APOTHEKE Kabinett to achieve greater ripeness. Aromas of green tea, ginger, raspberry and white chocolate linger into a long finish.

Aromas of green tea, ginger, currant and white chocolate are ending in a smooth, long lasting finish. Wines in this style beg for extended cellar aging, and were traditionally served with food only after a decade of maturation.

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**: „Wonderful peach and lemon character. Succulent and vibrant with quite a discreet touch of natural grape sweetness, then a very crisp finish. Excellent depth at the finish. [...]“

Robert Parker Wine Advocate – **93-94 Points**: „The 2019 Trittenheimer Apotheke Riesling Spätlese is on GG level but in a sweet style. It is ripe but precise and flinty on the elegant, slate-driven nose, with bright fruit aromas and the purity of broken sate and herbs. On the palate, this is a racy-piquant, juicy and quite sweet Spätlese with a fine mineral grip and tension on the finish.“

VINUM WEINGUIDE 2021 – **93 Points**

ALCOHOL: 8,5%

GRAPE VARIETY: RIESLING

