

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES

2020 Dhron HOFBERGER Riesling trocken

AC2001

THE WINE

The Dhron HOFBERGER is a vineyard site with a southern exposure in a small side valley of the Moselle, the Dhron valley, through which the small Dhron river flows into the Moselle. Cool air currents from the Hunsrück provide a fresh acidity and the rocky slate soil with deposits of iron oxide brings a deep, spicy complexity to the wines. Slow fermentation until summer with natural vineyard and cellar yeasts, gives the wine additional depth and structure. A mineral Riesling with aromas of citrus, mint and white tea. The restrained acidity lets the wine finish very delicately.

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**: „If you think dry Mosel Riesling isn't for you, then think again! Simultaneously succulent and lively, this has beautiful, peachy fruit. However, it remains medium-bodied, in fact, it feels almost light. [...]”

Vinum Weinguide Deutschland 2022 - **93 Points**

ALCOHOL 11,0 %

GRAPE VARIETY: RIESLING

