

# ANSGAR CLÜSSERATH

MOSEL WEINGUT

## TASTING NOTES

### 2020 Piesporter GOLDTRÖPFCHEN Riesling feinherb

AC2007

## 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 tangerine, citrus, cassis and poppy. 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**: „Super-bright with lovely lemon-cream, cassis and mint character, this is a very elegant dry Mosel wine that has a long, silky finish. [...]”

Vinum Weinguide Deutschland 2022 - **92 Points**

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**ALCOHOL: 10,0 %**

**GRAPE VARIETY: RIESLING**

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