

# ANSGAR CLÜSSERATH

MOSEL WEINGUT

## TASTING NOTES

### 2021 Dhron HOFBERGER Riesling trocken

AC2101

## 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 - **91 Points**, *Stuart Pigott*: „Generous yellow grapefruit and Amalfi lemon fruit fill out the (...) palate, balancing the very crisp acidity.“

Vinum wineguide Germany 2023 - **93 Points**

Falstaff wineguide Germany 2023 - **93 Points**

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ALCOHOL 11,5 %

GRAPE VARIETY: RIESLING

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