

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES 2021 STEINREICH Riesling trocken

AC2104

THE WINE

The majority of the fruit for this wine comes from the Trittenheimer APOTHEKE. The vineyard's top layer of soil is a distinctive mix of blue and weathered slate, all above an equally stony subsoil. As a result, this wine typically expresses an intense and spicy minerality laced with a delicate salinity. It's refreshing, playful agility and marked minerality are balanced by fruity citrus aromas of currant and nectarine. Structured and focused, the wine offers a complex body with clear acidity and a long, intense finish.

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 – **90 Punkte**, *Stuart Pigott*: „Ripe and delicate nose of white peaches, crisp pears and spring blossoms. Plenty of salty and slately minerality, but discreet fruit on the sleek and crisp palate.”

Falstaff wineguide Germany 2023 – **92+ Points**

Vinum wineguide Germany 2023 – **91 Points**

ALCOHOL 11,0 %

GRAPE VARIETY RIESLING

