

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES

2021 Trittenheimer APOTHEKE Riesling trocken

AC2105

THE WINE

This wine encapsulates the many elements that make this vineyard so special. The site features a rocky slate subsoil and relatively protected southwestern exposition, which taken together promote the capture and slow release of heat from the day. Its single-stake vines are also nearly 100 years old and have dug deep into the craggy cliffs to produce small, aromatic berries. Between that extended warmth to promote better processing of the acids and the extensive manual labor that goes into each vine, the resulting wine expresses a delicate acidity mingled with a spicy and powerful minerality. A slow natural fermentation extends into the summer with native vineyard and cellar yeasts that deliver additional structure and depth to the wine. Over time, the spicy, almost salty minerality evolves from a youthful, subtle fruitiness into a fruity richness. This mingles wonderfully with its lively acidity and enormous aromatic depth, enhanced with accents of walnut and flint as well as notes of pear and blueberry.

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**, *Stuart Pigott*: „Ample citrus and crisp pear fruit plus some herb complexity for just 11.5% alcohol, this is an impressive dry Riesling for 2021 in the Mosel. (...) sleek and focused (...). Long and salty finish.”

Robert Parker Wine Advocate - **90+ Points**

Falstaff wineguide Germany 2023 - **93+ Points**

Vinum wineguide Germany 2023 - **94 Points**

ALCOHOL 11,5 %

GRAPE VARIETY: RIESLING

