

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES 2021 VOM SCHIEFER Riesling feinherb AC2106

THE WINE

Classic Mosel winemaking has long been known for Rieslings featuring a delicate residual sugar. Our feinherb (off dry) “Vom Schiefer” Riesling joins this tradition and offers an introduction to the Rieslings from Eva Clüsserath-Wittmann. The fruit is sourced from two different sites. The ALTÄRCHEN, notable for its weathered clayey schist soils, is located on the Trittenheim side of the Mosel and lends the Rieslings a range of citrus, grapefruit and orange peel aromas. The ROSENGÄRTCHEN with its loamy clayey schist can be found to the north of Trittenheim. The result is a sophisticated interplay of sweetness and acidity, accompanied by herbal and citrus aromas.

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 Points**, *Stuart Pigott*: “Very fresh, bright and juicy, this is a delicious Mosel Riesling that will be dry enough for almost everyone (although it’s not technically dry) thanks to the vibrant acidity that makes it jump, skip and hop over the palate.”

Robert Parker Wine Advocate – **87 Points**

Vinum wineguide Germany 2023 – **87 Points**

ALCOHOL: 10,0 %

GRAPE VARIETY: RIESLING

