

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES

2021 Piesporter GOLDTRÖPFCHEN Riesling

AC2107

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 - **91 Points**, *Stuart Pigott* „Extremely slatey with a hint of youthful, leesy funk on the nose, this is both juicy and very crisp with plenty of red gooseberry fruit on the tightly wound, sleek palate. Long steely, wet stone finish.”

Robert Parker Wine Advocate - **90 Points**

Vinum wineguide Germany 2023 - **92 Points**

Eichelmann Germany's wines 2023 - **91 Points**

ALCOHOL: 11,0 %

GRAPE VARIETY: RIESLING

