

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES 2021 Trittenheimer Riesling Kabinett

AC2108

THE WINE

Classic Mosel winemaking has long been known for Rieslings featuring a delicate residual sugar. The fruit for the Trittenheimer Kabinett comes from the APOTHEKE vineyard.

This quintessential Mosel Kabinett lives from the elegant and refined interplay between sweetness and acidity, drawing out fruit aromas of full ripen yellow fruit, which results in an elegant drinking flow. White tea and a marked minerality play out into a long finish for this sophisticated wine.

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 April.

PRESS REVIEWS

James Suckling – **92 Points**, *Stuart Pigott*, „Bright green and yellow apple aromas with a hint of youthful funk pull you into this very refreshing and bright Mosel Kabinett that’s light-bodied and charming, but with a firm backbone and a long clean finish.”

ALCOHOL 7,5%

GRAPE VARIETY: RIESLING

