

ANSGAR CLÜSSERATH

MOSEL WEINGUT

TASTING NOTES

2022 Dhron HOFBERGER Riesling Kabinett

AC2211

THE WINE

The Dhron HOFBERGER is a vineyard site with a southern exposure in a small side valley of the Moselle, the Dhron valley, through which the small Dhron river flows into the Moselle. Cool air currents from the Hunsrück provide a fresh acidity and the rocky slate soil with deposits of iron oxide brings a deep, spicy complexity to the wines. Slow fermentation until summer with natural vineyard and cellar yeasts, gives the wine additional depth and structure. A mineral Riesling with aromas of citrus, mint and white tea. The restrained acidity lets the wine finish very delicately.

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.

ALCOHOL: 8,0 %

GRAPE VARIETY: RIESLING

