

# ANSGAR CLÜSSERATH

MOSEL WEINGUT

## TASTING NOTES 2023 Trittenheimer Riesling Kabinett AC2308

### 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 VINTAGE 2022

James Suckling – **93 Points**, *Stuart Pigott* “An excellent introduction to the charm of Mosel Riesling Kabinett. Very bright and fresh with effusive red apple, white peach and honeysuckle aromas. Sleek and lively with spot-on balance.”

Mosel Fine Wines – **92 Points**, *Jean Fisch & David Rayer*: “It is beautifully balanced and subtly creamy on the palate, but this creaminess is lifted up by firm yet ripe acidity in the long and juicy finish. The aftertaste is a delight of lightness, intensity, and freshness. What a huge success for a “mere” Village Kabinett!”

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ALCOHOL 8,0%

GRAPE VARIETY: RIESLING

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