



## MELSHEIMER RIESLING "LENTUM"

Region	Soil	Elevation	Alcohol
Mosel	Slate	100-200 Meters	10%

**Vineyard** Mullay-Hofberg

**Grape Varieties** Riesling

**Vinification** Lentum offers the insight to just that, "going slow". 1000L fudre barrels and left to ferment at the wines own accord. In the 2015, this lasted 36 months without intervention starting and stopping. Resolving itself almost 3 ½ years later, Lentum displays non-interventional wine.

**Age of Vines** 60-80 years

**Tasting Notes** The nose is incredibly deep and Burgundian, with flinty and sulfurous slate aromas of crushed stones. Lush and generous but pure and salty on the wide and elegant palate, this is a stunning Riesling with coolish slate and refreshing lemon aromas as well as fine and crunchy tannins.

**Reviews** 2015 Vintage

**Robert Parker: 91 Points**

2013 Vintage

**Robert Parker: 94 Points**