



ANSGAR CLÜSSERATH VOM SCHIEFER RIESLING TROCKEN

Region	Soil	Elevation	Alcohol
Mosel	Slate and weathered slate	180-200 Meters	11%

Vineyard Trittenheim and Mülheim

Grape Varieties Riesling

Vinification Long lees contact, natural yeasts, old oak barrels.

Age of Vines 25 years

Tasting Notes The dry Riesling “Vom Schiefer” (literally, from slate) provides an introduction to the world of steep-site Rieslings from the Middle Mosel. The grapes for this wine are sourced from three individual sites: 1) Trittenheimer Altärchen, on the left bank of the Mosel, with weathered, shale-based soils, brings forth Rieslings with aromas of citrus, grapefruit and orange peel; 2) Neumagener Rosengärtchen, located north of Trittenheim, with loamy, weathered, shale-based soils; and 3) Mülheimer Sonnenlay, situated in a side valley of the Mosel, is known for its filigree, citrus, light mineral aromas. This cuvée of three sites results in an appealing wine that is light, with a filigree slate notes. This is accompanied by fruit aromas of green apple, peach, and grapefruit.

Reviews 2016 Vintage

Vinous: 90 Points

2020 Vintage

James Suckling: 92 Points