



Glimmerschiefer off-dry – Estate Wine

This animated Riesling is shaped by the grey slate that glitters in the sun. Young vines planted in 2008 bring the sunshine into your glass. Wonderfully fruity, delicately yeasty-spicy, vibrantly classy and from one impressive minerality. An invigorating Riesling with only 9,5% alcohol.

An all surrounder, an off-dry Riesling for every occasion. Perfect with salty finger food – Spanish Pintxos or Tapas. Extremely good with sushi or sashimi or just a glass to enjoy on the terrace during a hot summer day.

The 2021er Riesling feinherb Glimmerschiefer is an off-dry wine (with 23g/l of residual sugar) made from young vines in the hilly south-east facing Falkenberg sector of the Trittenheimer Altärchen. Refined residues from its spontaneous fermentation quickly give way to fruity notes of vineyard peach, grapefruit, and green apple mixed to quite a lot of herbal scents. The wine is dynamic and refreshingly light and playful on the just off-dry tasting palate. The finish is well focused and very pure. What a delightful wine to drink by the bottle. ©Mosel Fine Wines (Jean Fisch & David Rayer)

Our wine has received following awards already:

2021

90 points Mosel Fine Wines

2018/2019/2020

89 points Mosel Fine Wines

"some of finest money can buy in 2020"

90 points Mosel Fine Wines

2. place selective vintage tasting Mosel

1. place selective vintage tasting Mosel

Alcohol: 9,5 %

Acidity: 8,9 g/l

Residual sugar: 23,0 g/l