



## Neumagener Rosengärtchen Kabinett

### off-dry Single vineyard Riesling

A wonderful fruity Riesling from our newest establishment Neumagener Rosengärtchen vineyard. Presenting a perfect minerality with a refreshing floral touch, this reflects perfectly the profound terroir in this location – Riesling planted on weathering slate surrounded by a rose garden.

Made from fruit picked at 79° Oechsle and was fermented down to off-dry levels of residual sugar (24g/l). It offers a still quite primary and slightly reductive nose which is still under the influence of its spontaneous fermentation. After a few minutes in the glass, it reveals fresh and animating spicy notes of smoke, wet slate, minty herbs, vineyard peach, and almond. The wine is superbly playful on the palate as some juicy and riper yellow fruits adding some sweetness and maturity are wrapped into clean and zesty acidity. The finish is almost sharp and driven by spices and zest, and proves superbly long and smoky. This light-weighted and juicy barely off-dry Riesling is superb.

©Mosel Fine Wines (Jean Fisch & David Rayer)

The Neumagener Rosengärtchen vineyards are one of the highest quality ones around the Mosel river. In the wine-growing map for the Trier administrative region, made in 1868 by the royal land registry “Steuerrath Clotten”, this vineyard is already considered proven a top location. The typical slate soil with its high minerality gives this wine an intense fruit and a long-lasting taste. The wine is harmonious, balanced and is an example of a top Riesling in this area.

### Our wine has received following awards already:

#### 2021

91 points Mosel Fine Wines

#### 2019/2020

91 points Mosel Fine Wines

92 points Yves Beck

Alcohol:	12,0 %
Acidity:	8,9 g/l
Residual sugar:	24,5 g/l