



## Alte Reben Spätlese - Old vines

What a valuable golden juice that those grapes from hundred-year-old vines allow us to pour into the glass. The deep root system of these ancient vines and the extremely barren, stony terroir of the “Trittenheim Apotheke” have allowed the Riesling grapes to reach perfect maturity, which you can smell and taste immediately. A super balanced wine with a nice minerality that tastes slightly salty and a wonderful fruity play of this grandiose late harvest.

Less sweet, brilliant acidity! The ideal companion for sociable hours with friends, with spicy cheese and savory biscuits, as a digestive or appetizer. Baked goat cheese with honey or with various light desserts. And unbeatable as a soloist anyway.

Made from fruit harvested at 89° Oechsle on 60-70-year-old vines in the steep Mockenlay and Kaulsbohr part of the vineyard and was fermented down to sweet levels of residual sugar (68g/l). It offers a superbly complex, very, fresh, and animating nose of grapefruit zest, candied lime, minty herbs, white flowers, greengage, prune, smoke, and laurel. The wine is animating as the acidity is vigorous. This pure Spätlese is stunning.

©Mosel Fine Wines (Jean Fisch & David Rayer)

### Our wines have received already following awards:

#### 2021

94 points Mosel Fine Wines

#### 2020

92 points Mosel Fine Wines

93 points Vinum Wineguide

#### 2019

Winning wine Riesling Champion 2. place, 93 points Mosel Fine Wines

#### 2017

94 points Gault Millau

Alcohol:	7,5%
Acidity:	10,7 g/l
Residual sugar:	67,9 g/l