

RIESLING TROKEN- CLEMENS BUSCH

Mosel



APPELLATION: Mosel

BLEND: Riesling (100%)

WINEMAKER: Clemens Busch

VINEYARD: _____

The majority of Clemens's production is grown on the Pündericher Marienburg considered one of the best sites in the Mosel. It is a 25 hectare vineyard, that spans the hillside facing south/southwest opposite the village of Pünderich, it is so steep it needs to be accessed by boat! The Marienburg site was originally a much smaller parcel that shared the hill with other vineyards, despite the unification of these parcels due to land reforms in 1971 Clemens, conscious of the different soils and micro-climates on the hill, vinifies and bottles his wines based on the original vineyard names. The soils comprise of sand, clay and slate and the altitude is 100 – 150 metres high.

VITICULTURE: _____

Biodynamic, they have been members of Respekt - a group of winemakers who work biodynamically - since 2015. Clemens has long been a pioneer in organic viticulture, abandoning herbicides as early as 1976. In the early 80s his philosophy became more clearly defined as he met other Mosel producers interested in following these methods. At this time, he also started to experiment with lower sulphur levels and although he has made wines with zero sulphur, he thinks the combination of Riesling and the Lower Mosel climate calls for small additions to achieve the best results.

WINEMAKING: _____

Wines are fermented spontaneously with wild yeasts, at low temperatures, in very old 1000-litre barrels. Extended lees contact occurs in a combination of stainless steel and very old barrels and the wine is bottled after 9 months in the cellar. Apart from small doses of sulphur at bottling, nothing is added to the wines at any stage.

WEBSITE: <http://www.clemens-busch.de>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Tangy grapefruit and lime zest with mouthwatering salinity is balanced out with a yeasty creaminess that comes from extended lees contact. A refreshing classical elegance with a twist.