

MARIENBURG 'FALKENLAY' GG- CLEMENS BUSCH

Mosel



APPELLATION: Mosel

BLEND: Riesling (100%)

WINEMAKER: Clemens Busch

VINEYARD: _____

The grapes for this wine come from the famous Marienburg site. It 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 for Falkenlay are grey slate, and vines are 70-100 years old. As the name implies, falcons nest in the stone crevices in this area. It is particularly well protected from the wind, and was always treasured by old winemakers in the village as the best section in Pünderich.

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: _____

The wine is fermented spontaneously with wild yeasts, at low temperatures, in very old 1000-litre barrels. For 10 months, this wine rested on its lees in very old oak barrels before bottling. Apart from small doses of sulphur at bottling, nothing is added to the wines at any stage.

WEBSITE: [http:// www.clemens-busch.de](http://www.clemens-busch.de)

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

On the nose it is intensely floral, with candied yellow fruits and also some red berries. The palate is compact, with sweet seasoning and fresh lime. Juicy but with stimulating freshness.