## MARIENBURG 'ROTHENPFAD' GG- CLEMENS BUSCH

Mosel



**APPELLATION: Mosel** 

**BLEND:** Riesling (100%)

WINEMAKER: Clemens Busch

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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 for Rothenpfad are red slate, and vines are 70-100 years old.

## **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

This wine is suitable for vegans and vegetarians.



## **TASTING NOTES:**

Pithy, honeycomb with white jasmine flower. Lots of spice here with pear and lemons too. The terroir from the minerality shines through and the structure and depth of flavour is immensely enjoyable.