

RIESLING NONNENGARTEN- CLEMENS BUSCH

Mosel



APPELLATION: Mosel

BLEND: Riesling

WINEMAKER: Clemens Busch

VINEYARD: _____

Grapes come from a single vineyard, Pündericher Nonnengarten (nuns garden), a south-west facing site on right bank of the river at Pünderich. Soils are red slate and are denser than Clemens' other sites.

VITICULTURE: _____

Respekt certified-biodynamic since 2015.

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: _____

Spicy and complex while still retaining Clemens' trademark salty mineral character, think Mandarin, yellow plum, lime and a little sweet spice on the finish.