

RIESLING VOM GRAUEN SCHIEFER - CLEMENS BUSH

Mosel



APPELLATION: Mosel

BLEND: Riesling

WINEMAKER: Clemens Busch

VINEYARD: _____

Grapes for this wine grown on steep, south-west facing sloped vineyards in Pünderich, on the right bank of the river. Altitude here is around 110-150 metres above sea level, and soil is comprised of grey slate or Grauen Schiefer.

VITICULTURE: _____

Respekt certified-biodynamic since 2015.

WINEMAKING: _____

Grapes are handpicked and gently pressed into old 'fuder' oak barrels, where the wine ferments slowly with wild yeasts. After 18 months of full lees contact, the wine is racked and kept on fine lees until bottling two years later.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Classic elegant Mosel Riesling that glides with green apple and fresh lemon acidity, and a stony, mineral character, textured in the mouth and with a long, piercing finish.