



2021 Eitelsbacher Riesling *Alte Reben trocken*

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| Estate: | Karthäuserhof, Trier-Eitelsbach Since 1335 | |
| Grape Variety: | 100% Riesling | |
| VDP.Classification | VDP.ORTSWEIN | |
| Style: | Dry | |
| Analytcs: | Alcohol: | 11,0% vol |
| | Residual Sugar: | 4,1 g/l |
| | Acidity: | 5,7 g/l |
| EAN: | 4033513007217 | |
| Closure: | Natural cork | |
| Terroir: | The grapes are grown in the village of Eitelsbach (Ruwer valley) with an unique microclimate and the distinctive Devonian slate in the soil. They originate from the older plots of Karthäuserhofberg with forty years old wines. | |
| Vinification: | The grapes were carefully brought to the cellar, briefly crushed and then put on the press straight ahead. The fermentation took place with natural yeasts in stainless steel and oak barrels. After fermentation the wine is allowed to mature on the full yeast for at least eight months – Patience always pays off in wine and winemaking. | |
| Description: | The wine shows the typical flavors and mouthfeel of the unique combination of Devonian slate and iron in the soil: intense nose, very mineral and spicy, white stone fruit, crisp pear and hints of citrus. Velvet and extremely juicy on the tongue, invigoration acidity without any sharpness. Made to last but also wonderful to drink now. | |

