Gessinger Zeltinger Schlossberg Kabinett

Weingut Albert Gessinger

Germany - Mosel

Zeltinger Schlossberg is the little sister of the well-known grand cru site Zeltinger Sonnenuhr. Behind the old village center of Zeltingen rises the steep slope "Zeltinger Schlossberg". On the exposed vineyards of blue Devonian slate, juicy wines full of character and minerality ripen.

The Zeltinger Schlossberg Riesling Kabinett is made from fruit picked at around 86° Oechsle and was fermented to fruity-styled levels of residual sugar (42 g/l). It has a quite restrained and smoky nose of anise, Conference pear, bergamot, rose, lime tree, dill, and eucalyptus. The wine proves superbly playful, finely juicy, and fruity on the palate. This rounder and richer side is nicely buffered off by more structure and intensity in the very long and smoky finish. The feel of residual sugar is already well integrated in the aftertaste, which is already more off-dry than fully fruity as lime and grapefruit skin dominate. Acidity 8.6 g/l

Residual sugar 42 g/l

| Specifications | |
|----------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Wine Type | White |
| Varietals | 100% Riesling |
| Age of Vines | Average 40 years |
| Certifications | European Vegetarian Union |
| Soil type | Devonian blue Slate |
| Vinification | Selective hand picking, like all of our wines, spontaneously fermented and vegan. Pressed full-cluster. Fermentation with preferably wild yeasts gives this wine a unique and authentic taste, reflecting the extreme vineyard sites of the Mosel Valley. A cool temperature allows a slow fermentation which can continue for as long as the wine and the vintage requires. The Riesling Kabinett remains on the lees (sur lie) for several months to add a creamy texture to the mineral notes and for enhancing the mouth-feel and drinkability. |
| Production | 100 (9-liter cases) |
| Pairings | perfect match to Asian cuisine, spicy food as well as BBQ. |



| Codes, Weights and Measures | |
|-----------------------------|--------------------|
| UPC | 7 84585 01554 2 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| scc | 1 07 84585 01554 9 |

| Case Weight | 34 |
|---------------|------------------------------|
| Cases/Pallet | 75 |
| Layers/Pallet | 15 |
| ABV | 9.5% |
| SRP | \$ 21.99 USD 750mL Bottle |

Reviews and News

2018 Gessinger Zeltinger Schlossberg Kabinett - 88 PTS - WE 2015 Gessinger Zeltinger Schlossberg Kabinett - 88 PTS - WE