

Gessinger Zeltinger Sonnenuhr Riesling Eiswein

Weingut Albert Gessinger

Germany - Mosel

Richly glossy, Eiswein texture on the nose, vividly tropical array of pineapple, papaya, and honeydew aromas, really vibrant and expressive, with plenty of racy acidity to cut cleanly through the opulent velvety flesh. Dazzling intensity on the palate, with great depth and richness and a tightly wound core of tropical fruit, finishing with sleek, racy acidity, richly concentrated presence, and gripping, baritone length.

Specifications

Wine Type	Fortified/Dessert
Varietals	100% Riesling
Age of Vines	Average 100 years
Soil type	Devonian blue slate
Vinification	Eiswein. [ice-wine] Intensely racy dessert wine made from frozen grapes that achieved the same ripeness as BA. > Selective hand picking, like all of our wines, spontaneously fermented and vegan. Pressed full-cluster. Cold maceration for several hours. 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.
Production	3.33 (9-liter cases)



Codes, Weights and Measures

UPC	7 84585 03295 2
Units/Case	6
Unit Size	375 mL
Container	bottle
SCC	1 07 84585 03295 9
ABV	8.00%
SRP	\$ 327.50 USD 375mL Bottle