

Gessinger Zeltinger Sonnenuhr Riesling Spatlese Feinherb Alte Reben 56

Weingut Albert Gessinger

Germany - Mosel

The Zeltinger Sonnenuhr Riesling Spätlese 56° - Alte Reben (off-dry) , as it is referred to on the consumer label, comes from the Zeltinger Sonnenuhr vineyards which are up to 150% slope (56 degree, hence the name of the wine). Here the old un-grafted Riesling vines are particularly small and the grapes develop a lot of aroma.

This wine offers a rather delicate nose with yellow peach, mirabelle, gooseberry, melon, cardamom and licorice. The mouthfeel is soft, but enlivened by bright, fresh acidity providing a linearity. As the wine flows, the flavors open out, but are kept in a linear flow from the acidity that becomes racy, leading to an off-dry finish. This is a classical, piquant halb-trocken style and typical representative of a Riesling.

Acidity 7.3 g/l

Residual sugar 30 g/l



Specifications

Wine Type	White
Varietals	100% Riesling
Age of Vines	Average 60 years
Certifications	
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 Spätlese remains on the lees (sûr 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 sweet-and-sour dishes as well as spicy food.

Codes, Weights and Measures

UPC	7 84585 02727 9
Units/Case	12
Unit Size	750 mL
Container	bottle

SCC	1 07 84585 02727 6
Case Weight	34
Cases/Pallet	75
Layers/Pallet	15
ABV	11.00%
SRP	\$ 36.99 USD 750mL Bottle