

# 2018 Riesling Kestener Paulinshofberg Spätlese

**Alcohol:** 9.00 vol%

**Residual Sugar:** 75.00 g/L

**Acidity:** 7.10 g/L

**Vineyard:** Kestener Paulinshofberg

**Variety:** Riesling

**Story:** Single vineyard wines that went through a cold spontaneous fermentation were what build the Mosel's international fame in the 19th century. The enormous fruit density of the slowly ripened Riesling grape combined with the mineral character that the slate soil provides creates an exciting and unique tasting experience to this day and onwards. The steep Paulinshofberg is a classic and highly recognized vineyard and with only 9 hectares it's one of the most individual and smallest sites of the Mosel region. Its weathered slate soil grants the wines with tangy and mineral notes. In periods of drought the deep roots of the vines that fight their way through the rocky slate ground can draw nutrients as well as water out of the moist ground. If stored correctly the wines that are very long lasting and will mature into complex delicacies.

**Vinification:** A long fermentation till spring 2019 through native yeast and only one filtration process helps the wine to show what it truly is when you unscrew the cork: a mineralic, natural wine with a lingering finish- the result of remarkable natural conditions and passionate manual labor in the steep vineyard. A bouquet that ranges from ripe yellow fruits to exotic aromas of litchi and pineapple indicates the wealth of fruit density, this interplays with the mineralic acidity as it touches the palate and leads to an electric tasting experience. It's safe to say that this wine has a great future ahead of it.

