



Alte Reben

CLASSIFICATION	VDP.GUTSWEIN
PRÄDIKAT	QbA
TASTE	dry
VINTAGE	2018
BOTTLE SIZE	0,75 l
ALCOHOL	12,5 % Vol
RESIDUAL SUGAR	4,9 g/l
ACIDITY	7,2 g/l
SULFITES	contains sulfites

PROFILE

Subtle Riesling nose with notes of jostaberry and rhubarb. Redolent of a herb garden on the palate, with distinctive slate and exquisite grapey notes. Fine minerality and delicate acidity dominate the mouthfeel. A striking wine of subtle power.

RATINGS

Mosel Fine Wines - 91 points
Concours Européen Des Vins De La Moselle - gold
Decanter World Wine Awards - 93 points / silver
Restaurant Wine – 5 stars

PAIRS BEAUTIFULLY WITH...

Rosemary-seasoned saddle of rabbit wrapped in speck; spicy gratins; classic Zürcher Geschnetzeltes (Zurich-style veal stew); char with pearl barley risotto and herbs.

VINTAGE

The year started very wet with what seemed like three months of non-stop rain.

Spring was warm and dry – ideal conditions for an early bud burst.

Continuation: In Summer weather improved day by day. Only our youngest vines were a little less happy, as their roots have not yet reached the necessary depth to get through dry periods completely unscathed.

When harvest-time came nature spoiled us with heavenly conditions and a “golden autumn”. Our fruit was outstanding at all quality and Prädikat wine levels. We were fortunate enough to select Trockenbeerenauslesen – the pinnacle of any vintage – from a number of different sites. The extra warmth resulting in exceptional levels of ripeness, flavour and minerality as well as excellent quantities.

Summary: A sun-blessed year of superlatives!