

SELBACH-OSTER · GERMANY

Riesling Qualitätswein Trocken,
2023

Mosel, Mosel



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Riesling	12%	2023 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

AppearancePale lemon, bright NoseCitrus (lemon, lime), green apple, white peach, light florals, wet stone minerality PalateDry, sleek, high acidity, flavors of green apple, citrus and stone fruit with pronounced minerality FinishClean, persistent finish with mineral and slightly saline notes

About the wine

This dry Riesling comes mainly from the steep slate slopes of the Zeltinger Himmelreich, with a little from Bernkastel. At Selbach-Oster the musts settle by gravity and ferment cool, often with wild yeasts, in traditional 1,000-litre oak Fuder casks and steel. The family has grown Riesling on the Middle Mosel since 1661.

Cellar and service

SERVE AT	8-10 °C
AGEING POTENTIAL	3 - 7 years (developing light honey and petrol notes)
FOOD PAIRING	Poultry, fish, crustaceans, mussels

Say it: Selbach-Oster: ZEL-bahkh OS-ter; Riesling: REES-ling; Trocken: TROK-ken; Qualitätswein: kvah-lee-TAYTS-vine

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