SELBACH-OSTER · GERMANY

Spätburgunder QbA, 2022

Mosel, Zeltingen Himmelreich, Mosel

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Pinot Noir	12.5%	2022 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

ApperancePale ruby AromaRed cherry, strawberry, light spice, subtle earth PalateSilky, fresh, medium-bodied, fine tannins, bright acidity FinishClean, elegant, lightly peppery

About the wine

Most of the fruit comes from the steep Zeltinger Himmelreich vineyard, on blue Devonian slate in the Middle Mosel. The 2022 was fermented with 10–15% whole clusters and aged in old Mosel fuder casks, which keeps the fruit pure and fresh. The Selbach family has been making wine in Zeltingen since 1661.

Awards

Wine Advocate 2023 — 91-93 points (barrel) (2022)

Winemaking

MATURATION	Old Fuder casks

Cellar and service

SERVE AT	14–16 °C
AGEING POTENTIAL	3 - 6 years

Say it: Selbach-Oster: ZEL-bahkh OS-ter; Spätburgunder: SHPAYT-boor-goon-der