SELBACH-OSTER · GERMANY

Zeltinger Himmelreich Riesling Auslese, 2018

Zeltinger Himmelreich, Mosel

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Riesling	8%	2018 · 375 ml

STILL

Tasting notes

Appearance Bright golden yellow Nose Ripe apricot, peach, honey, orange zest, tropical fruit, white flowers and slate minerality Palate Lusciously sweet yet balanced by vibrant acidity; flavors of peach, dried apricot, honey and ripe citrus Finish Long, smooth and elegant with lingering minerality

About the wine

The grapes come from the steep slate vineyard Zeltinger Himmelreich and are picked late, by hand, in selected bunches that are often touched by noble rot. Selbach-Oster ferments slowly and cool in old oak Fuder casks and steel. Auslese means "selected harvest"; the Selbach family has grown Riesling on the Middle Mosel since 1661.

Winemaking

MATURATION	Slow fermentation at controlled temperatures, preserving natural residual sugar from late-harvest grapes
RESIDUAL SUGAR	113 g/l

Cellar and service

SERVE AT	8–10 °C
AGEING POTENTIAL	~20–40 years (can develop complex honeyed tertiary aromas)
FOOD PAIRING	Cheese

Say it: Selbach-Oster: ZEL-bahkh OS-ter; Zeltinger Himmelreich: TSEL-ting-er HIM-mel-rykh; Riesling: REES-ling; Auslese: OWS-lay-zeh

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