SELBACH-OSTER · GERMANY

# Zeltinger Schlossberg Riesling Kabinett, 2023

*Zeltinger Schlossberg vineyard - Mosel, Mosel*

| COLOUR | GRAPES | ALCOHOL | VINTAGE · VOLUME |
|---|---|---|---|
| White | Riesling | 9% | 2023 · 750 ml |

STILL, LIGHT-BODIED

## Tasting notes

Appearance Pale lemon, bright Nose Ripe citrus, peach, apricot, herbs, light honey, wet stone, hint of petrol Palate Dry, more concentrated, structured, high acidity with ripe fruit and deep minerality Finish Long, complex, mineral with a slightly saline finish</li

## About the wine

The Riesling grows on steep blue Devonian slate in the Zeltinger Schlossberg, from the higher, cooler parcels near the forest. It ferments spontaneously and slowly in traditional 1,000-litre Mosel Fuder casks and stainless steel, with long lees contact. Kabinett is the lightest Prädikat level, prized for its delicacy and low alcohol.

## Awards

James Suckling 2024 — 93 points (2023); Vinous 2024 — 93 points (2023); Wine Advocate 2026 — 93 points (2023)

## Winemaking

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|---|---|
| MATURATION | Slow fermentation at controlled temperature, retaining natural residual sugar |

## Cellar and service

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|---|---|
| SERVE AT | 7–9 °C |
| AGEING POTENTIAL | 8 - 15 years (developing honey, petrol and dried fruit notes) |

Say it: Selbach-Oster: ZEL-bahkh OS-ter; Zeltinger Schlossberg: TSEL-ting-er SHLOS-berk; Riesling: REES-ling; Kabinett: kah-bee-NET