SELBACH-OSTER · GERMANY

Zeltinger Sonnenuhr Riesling Qualitätswein GG Trocken, 2023

Zeltinger Sonnenhur, Zeltinger Sonnenuhr vineyard, Mosel





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

STILL, LIGHT-BODIED

Tasting notes

AppearancePale gold NoseRipe citrus, peach, apricot, herbs, light honey, wet stone, hint of petrol PalateDry, more concentrated, structured, high acidity with ripe fruit and deep minerality FinishLong, complex, mineral with a slightly saline finish

About the wine

Sur Lie (~10 Months): Aged on natural lees to build a creamy texture and structural depth Traditional Fuder: Matured in large 1,000L old oak casks, allowing the wine to "breathe" without overpowering it with woody flavors. Minimal Intervention: A slow, natural process without heavy filtering to preserve the pure slate minerality.

Awards

James Suckling 2024 — 98 points (2023); Vinous (Anne Krebiehl MW) 2024 — 94 points (2023)

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	10 - 20 years

Say it: Selbach-Oster: ZEL-bahkh OS-ter; Zeltinger Sonnenuhr: TSEL-ting-er ZON-nen-oor; Riesling: REES-ling; Trocken: TROK-ken; Qualitätswein: kvah-lee-TAYTS-vine

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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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Piesporter Michelsberg Riesling Qualitätswein, 2023

Mosel, Piesporter Michelsberg, Mosel





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Riesling	10.5%	2023 · 750 ml

STILL

Tasting notes

Palate: Clean and fresh, with delicate minerality and an approachable character. Finish: Refreshing impression.

About the wine

Natural fermentation in old Mosel fuder casks

Cellar and service

SERVE AT
8–10 °C

FOOD PAIRING
· Ginger chicken, mildly spicy prawns, roast pork. · Avoid: Very sweet desserts and heavy, strongly flavoured sauces.

Say it: Selbach-Oster: ZEL-bahkh OS-ter; Piesporter Michelsberg: PEES-por-ter MIKH-els-berk; Riesling: REES-ling; Qualitätswein: kvah-lee-TAYTS-vine

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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

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

MATURATION	Slow fermentation at controlled temperature, retaining natural residual sugar

Cellar and service

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

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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