

# 2018 RIESLING MORSTEIN TROCKEN

13,0 % vol. ALC | 4,2 g/L RS | 7,9 g/L ACIDITY

K  
WE  
CHS  
LER



CLASSIFICATION	Late Release
GRAPE VARIETY	Riesling
VINEYARD SITE	Westhofener Morstein
GROUND DESCRIPTION	Limestone, Clay
CRAFT	Spontaneous fermentation in stainless steel
TASTING	<p>"Full-bodied nose with plenty of ripe apricot, grape scent, lime and papaya, very good on the palate, citrus, exotic fruit, but also mineral notes, nice, ripe acidity, full-bodied, very well built, with a lot of pull to the goal, great length great mature." " - falstaff</p> <p>"Ripe yet very cool and delicate with aromas of rain-soaked leaves and flowers. For a site that tends to give big and bold wines, this is rather sleek with fine peaches and a hint of mint. The acidity is very crisp, but well balanced by the discreet tannins. Long, clean finish. Drink or hold." - Stuart Pigott für James Suckling</p> <p>"The 2017 Morstein Riesling is a rich and intense, pure and salty dry Riesling with lush fruit, fine tannins and lingering salinity. Tasted at the domaine in March 2020." - Stephan Reinhardt for Robert Parker</p>
RATINGS	<p>92 Pts. - falstaff</p> <p>93 Pts. - James Suckling</p> <p>92 Pts. - Robert Parker The Wine Advocate</p>