

SWEET ZELLERTAL KREUZBERG RIESLING AUSLESE 2019

NO BULLSHIT Just Sulphites





SWEET

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This site lies just below the Schwarzer Herrgott and in fact looks up to the Herrgott's black Kreuz ('cross'), earning it the name "Zellertal Kreuzberg." From a geological standpoint, it is seated atop a massive limestone bank that runs from the Frauenberg all the way into the Zellertal in the Pfalz... and which produces profoundly mineral wines. Selectively hand harvested, wild fermented and raised in steel, the Kreuzberg Riesling Auslese is afforded the same meticulous attention as our dry single-site wines.

Shimmering in shades of deep gold, the nose starts with memories of shucked oyster shells and a brisk sea breeze, before making way for apricot and dried fruit. Yet the fruit is governed with notes of spice and herbs, and structured under a range of drying salty elements. A significant Prädikatswein with residual sugar, not to be misunderstood as 'just' a sweet wine. While the fruit shines with youthful impulsivity, the seriousness of the site is what suggests the noblesse of the future still to come.

Kreuzberg is an Auslese for any occasion, from aperitif to pairing for fine dining to a joyous companion to pastries. Start with filo-wrapped sheatfish with apple and leak, classic Himmel und Äd or roast liver with braised onions, and by the time you get to the Tarte Tatin the bottle will be long empty. Promise!



CAPACITY 0,75 L ALCOHOL 8,5 % VOL.

ACIDITY 8,5 G/L

CLOSURE CORK

SWEETNESS 85,0 G/L GRAPE VARIETY
RIESLING

CONTAINER SIZE STAINLESS STEEL