

# Gessinger Zeltinger Sonnenuhr Riesling Beerenauslese

Weingut Albert Gessinger

Germany - Mosel

This deep yellow-colored wine offers a quite aromatic nose made of mirabelle, ripe apple, almond cream, date, ether oil, and earthy spices. It proves nicely complex and delicately oily on the otherwise focused and delicately racy palate, and leaves a subtly unctuous and still quite sweet feel of honeyed dried fruits, starfruit, kumquat, and almond cream in the precise and persistent finish. Some fresher elements of citrusy fruits and grapefruit already lighten up the aftertaste and hint at the greatness to come. This beautiful dessert wine is still really in its infancy but will develop into quite a beauty at maturity, once the candy floss driven sweetness will have receded into the background.

## Specifications

<b>Wine Type</b>	White
<b>Varietals</b>	100% Riesling
<b>Age of Vines</b>	over 60 years old
<b>Soil type</b>	Devonian blue slate
<b>Vinification</b>	Zeltinger Sonnenuhr Riesling Beerenauslese Alte Reben was made from botrytized fruit hand-picked at a whopping 150° Oechsle from old ungrafted vines, spontaneously fermented and vegan. Fermentation with preferably wild yeasts gives this wine a unique and authentic taste, reflecting the extreme vineyard sites of the Mosel Valley. A cool temperature allows a slow fermentation which can continue for as long as the wine and the vintage requires. The Riesling Beerenauslese remains on the lees for several months to add a creamy texture to the mineral notes and to enhance the mouth-feel and drinkability.
<b>Production</b>	30 (9-liter cases)
<b>Pairings</b>	Perfect match to sweet-and-sour dishes as well as spicy food.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02728 6
<b>Units/Case</b>	12
<b>Unit Size</b>	375 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02728 3
<b>Case Weight</b>	25
<b>ABV</b>	7.50%
<b>SRP</b>	\$ 89.99 USD 375mL Bottle