

## WEINGUT JOSEF ROSCH JR RIESLING TROCKEN



**I**n Leiwen, east of Trier, lies the winery Josef Rosch, named after current proprietor Werner's grandfather. Here Werner Rosch and son Nico plant their Riesling on about 8.5 hectares of vineyards. In the cellar, Nico has taken over the winemaking duties with his father Werner still consulting when needed. The soils on the Mosel consist mainly of slate. This was washed free by the Mosel River long ago, as the sun and elements left it to weather. Riesling feels extremely comfortable in these conditions, so many vintners grow it on the Mosel today. The comparatively cool climate does the rest, as the grape variety ripens late and is given enough time to do so. The Josef Rosch estate owns several vineyard parcels in famous locations: Trittenheimer Apotheke, Piesporter Goldtröpfchen, and Leiwener Klostergarten.



### VITICULTURE + VINIFICATION

The slate soil, the steep slopes of their terraces, and the aspect of the vineyard is what makes the Rosch wines unique and unmistakable. These exceptional vineyard sites are naturally cultivated with great care. No cultured yeast is used at the Rosch estate. Grapes ferment spontaneously with their natural and native yeasts. Werner and Nico give nature the space needed to express itself in their wines. Their Rieslings are a pure reflection of the terroir and unmistakably Mosel.

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**SKU: 874602**

Region	Mosel
Classification	VDP Gutswein
Vintage	2021
Grapes	100% Riesling
Vineyard	Grapes are sources from special plots on the steep slopes surrounding the town of Leiwen
Soil Composition	Slate soil
Vineyard Training	Guyot
Density/Yield	55 hl/ha
Fermentation	Spontaneous fermentation with native yeasts
Alcohol	11.5%
Residual Sugar	7.9 g/l
Acidity	6.3 g/l
Free SO2	39 mg/l
Total SO2	78 mg/l

## TASTING NOTES

The grapes for the JR wines are selected from special plots on the steep slopes surrounding Leiwen. It has elegant aromas of spicy minerality and herbs. On the palate the fruit is elegant, complemented by a racy and refreshing acidity. From the terraces of the Mosel to your garden terrace, a wine that invites you to enjoy a second glass.

## PAIRING SUGGESTION

Ideally served with summer salads, Asian inspired cuisine, grilled fish, and poultry. Also great with a traditional Wiener Schnitzel.