

WEINGUT LOERSCH BLAUSCHIEFER RIESLING TROKEN

100% Riesling. Named for the slate soil, which shimmers blue in the sunlight, where the vines are grown. Fine aromas of citrus, pear and lime peel. Refreshingly juicy with lots of yellow fruit, honey, fresh acidity and crisp slate minerality. Dry, playful and captivating. Pair with salads, fish and light meat dishes.

The Loersch winery sits high up on the Zummethöhe above the Moselle loop between Leiwen and Tritteheim, Germany. Due to the near-natural cultivation without mineral fertilizers and with natural greening, the soil remains alive and offers a habitat for a wide variety of animals, insects and wild herbs. Selected vines in classic steep slopes, selective hand picking, gentle grape processing, spontaneous fermentation in stainless steel tanks with natural yeasts.

Viticulture is the center of Alexander's life. As it has been for generations before him. Winegrowing in the family can be traced back to 1640. Today, Alexander Loersch runs the family business and is actively supported by his entire family. His father Ernst Albrecht successfully managed the winery until 2008. As early as 2002, Alexander took over the management of the cellar and began to implement his philosophy of terroir-influenced, single-fruited, long-lived wines that are typical of the location and vintage. The focus here is clearly on the Riesling. It is important to him to give the wines their own individual character.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

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Shelf Talker:

