

# WEINGUT LOERSCH GLIMMERSCHIEFER FEINHERB RIESLING



100% Riesling. Named after the gray slate fields where the vines are grown, which sparkle in the sun. Aromas of yellow stone fruit, green apple and citrus. Delicate fruity flavors with hints of lime, grapefruit, herbs and slate/flint minerality. Juicy, vibrant and elegant with a fine residual sweetness that beautifully balances fresh acidity. Great with Sushi and spicy Asian cuisine.

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 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.

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## *Tasting Note:*

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## *Shelf Talker:*

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