TINDAL
WINE MERCHANTS

Lay Purus Riesling, Rudolf Trossen

Mosel, Germany

Product code	TNo8ZZWC
Grapes	Riesling
Country	GERMANY
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	Weingut Rudolf Trossen
Vintage	2020

Biodynamic

Organic

Natural

Vegan

Vegetarian

Producer

In Rudolf's own words, he feels in "a privileged situation to make a living from 2.5 hectares of vines". His early years as a boy working with his father, spraying the vines with chemicals and fertilisers led to a realisation that there must be another way. Various figures in his life shaped the direction Rudolf took. It was a book by Rudolf Steiner (the founder of the biodynamic approach to agriculture), that marked the beginning of over 40 years in biodynamic viticulture for the Trossen vines. The purity of the Trossen wines, their filigree minerality and energy seem to reflect the abundance of life both above and below the soils in these vineyards. In the winery, Rudolf takes what could be described as a sympathetic approach coaxing his wines through their ferments, some taking over a year. The purus wines are natural, the others have tiny additions of sulphur to avoid losing the vineyard expression in the glass.

Tasting Notes

The wine has a great density, radiates a majestic calm and is stimulatingly fresh and has a great drinking flow. This wine should be enjoyed with devotion in a large Zalto or Riedel glass. It has many "tongues" and a great willingness to tell stories about the terroir and the 2019 vintage. It is a "naked" wine, without any additives, without sulphur and filtration, and after opening, when the air is allowed to touch it, a wealth of delicate aromas emerge from the glass in a thoughtful manner, swinging back and forth between fruits and herbs.

Viticulture

This family run estate is located in Kinheim on the steeply sided slopes of the Middle Mosel. The soils are weathered grey and blue slate and planted with a lhigh percentage of ungrafted Riesling vines. Trossen turned to biodynamics in 1978, working the plots with the help of biodynamic

supplements, minerals and a limited amount of hydrous copper solution to stave off fungal diseases. The climate is continental with warm summers and cold winters. The proximity of the Mosel River acts as a warming element as the sunlight reflects off the water. Lay Purus is made from 40 year old Riesling vines planted on grey slate soils. Harvesting is done by hand.

Winemaking

The wine "Lay" 2019 grew in an old slate site sloping to the south. Grey and blue slate cover the soil, which warms up quickly and dries quickly after rain. The vines are 40-year-old Riesling vines, which are densely planted and therefore the roots have to penetrate deep into the soil and carry the required water upwards with great energy. The juice fermented slowly and gradually turned into wine that can rest on the yeast for a long time. As always, the wine wandered around the cellar between old oak barrels and stainless steel, was decanted twice to completely remove the yeast and clarify the wine.