

Kestenbusch Riesling, Rudolf Trossen

Mosel, Germany



Product code	TN12ZZWC
Grapes	Riesling
Country	GERMANY
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	Weingut Rudolf Trossen
Vintage	2018



Biodynamic



Natural



Organic



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.

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 high 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. The Riesling vines are planted higher up a steep, south plot composed of grey slate soils. Harvesting is done by hand.

Winemaking

" The name comes from the Moselle-Frankish dialect and means "small chestnut grove". This refers to chestnuts, which were once brought and planted by the Romans. The site is

slightly higher, airy and wide open to the south, and the gray slate adds a mineral spice to the wine. The 2018 was harvested late. Many old rootstock vines bring a certain filigree to the wine. A little maceration time was added. So the wines has an earthy tautness and depth, and "on top" ripe yellow fruit shines. "