

Hoffmann Organic Riesling Spatlese. Mosel 2024



Region

The Romans planted the first vineyards along the Mosel river and the city of Trier around the second century. Today, this region is known for its steep slopes overlooking the rivers, on which the vineyards are planted. The steep slate and schist soil vineyards on the banks of the Mosel are almost exclusively planted with Riesling. This environment provides classic mineral and lime flavours from Riesling, allied to intense flavour and acidity.

Producer

Weingut Hoffmann can trace its origins back to the late 17th century around the time of 1677, the current estate was established in 1920 and is now in the hands of Peter and Uli, brothers and the new generation of a family of winemakers. Weingut Hoffmann are located in Minheim within the Mosel wine region and are nestled on a bend of the river, which are surrounded by steep, devonian slate and ancient schist slopes, that help make up the crucial terroir of the region, which gives Mosel its fame. Since 2007 the estate has practiced organic viticulture, and cultivate their vineyards with great care. Sustainability is a core principle of their ethos and they strive to bring a vibrant and diverse life in the vineyards, planting a wine range of hedgerows and trees, avoiding all synthetic pesticides and fertilizers and sowing natural cover crops to encourage this biodiversity. However beyond this they support local kindergardens and schools by educating them on the estate about organic farming and also donating to youth groups to support local communities.

Tasting Notes

These vines grow on the steep slate slopes of the Mosel and are all carefully hand harvested at the end of the growing season, having been left longer on the vines to ripen. A period of skin maceration is held to extract flavour and additional aroma, followed by native yeast fermentations in steel to maintain freshness and retain aromatic precision. The wine is then aged on lees for 6 months. A vibrant varietal expression, with great concentration and flavours of Lime, mango, apricot, grapefruit and honey. The typical acidity of the variety balances the sugar and is complemented by a long mineral finish.

Food

Serve with spicy Asian cuisine such as Szechuan styles.

Technical Information

Country	Germany	Dry/Sweet Style	Off dry
Region	Mosel	Alcohol Content	7.5%
Grape(s)	Riesling (100%)	Closure Style	Cork
Type	White	Organic/Biodynamic	Organic certified
Style	Luxurious	Allergens	Milk: No Egg: No
Oaked Style	Unoaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Light bodied		
Sustainable	Yes-certified sustainable		



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk