

Hoffmann Organic Riesling Kabinett 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

The grapes for this wine are rooted on slate and weathered rock, soils which retain heat and impart the wine with distinctive minerality. Gentle crushing before pressing followed by maceration to extend skin contact and draw out flavour, aroma and structure. Cooler fermentations half with ambient and half with cultured followed by an extended lees ageing for 6 months. Fresh and ripe flavours of Mirabelle plum, grapefruit and lime with a classic Mosel acidity and delicate sweetness.

Food

Serve with spicy szechuan food, prawns with lime or a fragrant thai curry.

Technical Information

Country	Germany
Region	Mosel
Grape(s)	Riesling (100%)
Type	White
Style	Luxurious
Oaked Style	Lightly oaked
Body Style	Light bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Off dry	
Alcohol Content	9.5%	
Closure Style	Cork	
Organic/Biodynamic	Organic certified	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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