



True Terroir Ltd.

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TRITTENHEIMER ALTÄRCHEN RIESLING KABINETT - WEINHAUS GEBRÜDER STEFFEN

The Trittenheimer Altärchen Riesling Kabinett trocken is a notable expression of the Riesling grape produced by Weinhaus Gebrüder Steffen.

Territory:

The Mosel region is renowned for its steep vineyards that line the banks of the Mosel River and its tributaries, primarily the Saar and Ruwer. This area is especially famous for its exceptional Riesling wines, which thrive in the unique conditions created by the slate soils, cooler climates, and varied microclimates. The grapes for this wine are harvested from the prestigious Trittenheimer Altärchen vineyard in the Mosel.

Winemaking:

The winery employs traditional methods that emphasize the characteristics of the Riesling grape while also showcasing the unique terroir of the Mosel region. The grapes are typically hand-harvested to ensure that only the best fruit is selected. After being gently pressed, fermentation occurs in stainless steel tanks. This process creates a semi-dry wine, as fermentation is intentionally halted before all the sugar is converted into alcohol. This method allows some residual sugar to remain in the wine, resulting in a pleasant sweetness balanced by the wine's natural acidity.

Tasting Notes:

It is a finesse-rich, drinkable Riesling Kabinett that displays balanced sweetness and fresh acidity. Fruity aromas combined with mineral notes make it a versatile wine



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suitable for a variety of occasions.

Style	Aromatic Fruity White
Producer	Weinhaus Gebrüder Steffen
Categoria	White
Country	Germany
Region	Mosel
Grape Variety	Riesling
Vintage	2021
Barrel	No Barrel
Alc %	11,5%
Organic & Biodynamic	Sustainable Quality
Bottle Quantity	750 ml
Food & Wine Matching	Anchovies, Aperitif, Baked Johndory or Seabream, Beef Carpaccio, Bluefin Tuna Tartar, Crudites, Fisch Chevice, Fish, Fried Fish, Grilled Fish, Insalata Caprese (Tomatoes and Burrata cheese Mozzarella), Lean fish, Light smoked Fish, Mushrooms, Pasta with seafood, Risotto, Seafood, Shellfish, Steamed Seebass, Veal, Vegetable Dishes, Vitello Tonnato (veal with tuna sauce), Oysters, Raw Seafood