

FRESH, ELEGANT AND LIGHT

# BLAUSCHIEFER

TROCKEN



The terroir influences the wine in various ways. Especially the Devonian-slate soil, which can be found on the good sites along the Mosel, provides the wines with lightness and elegance. Blauschiefer (blue slate) is a very hard slate soil, which liberates a lot of minerals during weathering.

For years we own a vineyard which is planted with the grape variety Müller-Thorgau. The vineyard is already 30 years old, thus the yield is getting less whereas the wines are getting more substantial.

During tastings in the cellar I noticed that Riesling from steep slopes with blue slate complement excellently with this Müller-Thorgau. Since the wine is defined by the grape variety as well as by the terroir the latter gave the wine its name: Blauschiefer. The spirit and the dainty fruit of the Riesling give the wine its body whereas the smooth sourness and the nutmeg aroma of the Müller-Thorgau add gentleness and liveness. This combination makes the wine exactly the right one for uncomplicated enjoyment.

