

Zell Region Schwarze Katz Riesling sweet 2024


Producer


Zeller Schwarze Katz is one of the most memorable vineyard names in the Mosel area. The legend about the black cat, that launched a famous wine in Germany is unique. In 1863, two wine merchants decided their wine purchase through a black cat, which crept into the cellar and leaped up onto one of the barrels.


Vintage report

The harvest began in September. Where the Riesling came through the frost well or the second generation of grapes was ripe, it was soon possible to harvest. In general, however, the frost delayed the harvest and reduced yields. In addition, the grapes had to be carefully selected during the harvest, because: Any problem that exists in the vineyard does not become a problem in the cellar if you leave it outside. But what we were able to bring home has a beautiful aroma. It will be an exciting vintage."

Characteristics

 citrus fruits, green apple

 intense fruit sweetness paired with crisp acidity

 salad, fish dishes, solo

Facts

Grape Variety	Riesling
Terroir	The Riesling reached 90 degrees in places, but grapes with Spätlese and Auslese quality (late harvest) as well as for noble sweet rarities remained the exception, with the majority between 70 and 80 degrees. The alcohol content is described as moderate and in line with prevailing market trends.
Appellation	Mosel
Vinifikation	gentle harvesting, fermentation in stainless steel tanks

Alcohol	Residual Sugar	Acidity
10 %vol	36.4 g/l	6.4 g/l



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