

Xavier Flouret™

Kavalier 2022



WINEMAKER

Johannes Selbach

WINERY

Weingut Selbach-Oster

APPELLATION

Mosel-Saar-Ruwer | Zeltinger Schlossberg

COUNTRY

Germany

GRAPE VARIETAL

Riesling

HISTORY

At Weingut Selbach-Oster, the family has been growing vines since 1661 and Riesling is now planted on 20-hectare. The Selbach-Oster vineyards are located on some of the best land in the heart of the Mosel wine country called “Mittelmosel.”

TERROIR

The soil is made of finely weathered Devonian slate and 40-year-old vines are grown on steep, south facing mountain slopes that face the Mosel River. The vine density is 2,834 vines/ acre (7,000 vines/ hectare).

VITICULTURE & VINIFICATION

More than half of the vineyards are still planted with very old, ungrafted vines, yielding a very concentrated fruit from small berries. Average yield is 4.44 tons/ acre (60 Hl/ hectare). The wines undergo a cold, slow fermentation and stay on the lees for an extended period of time. | Spontaneous fermentation, vegan wines

AGING

Wines age in stainless steel tanks on the lees for 6 months.

STYLE

A dry, light-bodied, and crisp Riesling with a fragrant bouquet and apple aromas.

FOOD PAIRING

A very versatile dry wine to sip alone as well as with a wide array of food, especially freshwater fish and other delicacies from the ocean. Great with smoked meat such as ham and sausages.

WHEN TO DRINK

Now and up to 6 years, all year long

TECHNICALS

Alcohol: 11%