

# VINO FINO

Explore a World of Wine

## GIESEN MOSEL RIESLING 2020

PRICE DROP VINO VALUE MEGA DEAL TOP SELLER

\$12.99

### Jaw Dropping Price for this Mosel Riesling



Product Code:	3887	Closure:	Screw Cap
Country:	Germany	Unit:	Each
Region:	Mosel	Volume:	750ml
Style:	White	Alcohol:	10.5%
Variety:	Riesling	Grape:	100% Riesling



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

It's fair to say that Giesen know a thing or two about crafting epic Riesling, so you know that when they get their hands on fruit from the world-renown Mosel vineyards in Germany the outcome is going to be something pretty tasty. And well, tasty is probably doing the wine a disservice! So drinkable is this wine, you'll be needing more than one bottle, guaranteed!

Memories of their grandfather August Giesen travelling to Mosel to buy barrels of the region's world-famous Riesling prompted the Giesen brothers to purchase a vineyard and make wine in Germany's most regarded region.

#### Winery notes (2020 Vintage)

"Back in the early 1900s, August Giesen was well-known for travelling to Mosel to buy whole barrels of the region's world famous Riesling. The Giesen brothers' fond memories of their grandfather's trips prompted them to purchase a vineyard and make wine in Germany's most regarded region.

Winemaker Tobias Treis and his family have been making wine in Mosel since 1684. Like the Giesen brothers, Tobias has a global outlook, while respecting the region's history and traditional winemaking techniques. Their first collaboration is a classic Mosel Riesling, with a wonderful balance of light fruit flavour and mineral acidity.

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Expect citrus aromas of lime, tangerine, and orange blossom, overlaid with exotic notes of rose petal and orange marmalade. On the palate, look for citrus flavours, Fuji apple, marmalade, and hints of spice. It's a rich, vibrant wine with mouth-watering acidity and a persistent finish. 24 g/L RS.

The Giesen Mosel Riesling vineyard sits within the village of Reil on the banks of the river Mosel. Reil is a small village which includes 120 hectares of terraced vineyards. The exceedingly steep Giesen Riesling vineyard sits in the middle of Mosel with an altitude difference of 150 metres from the top to the bottom of the vineyard. Its vines, rooted in mineral-rich, ancient slate soils are on average more than 50 years old and planted along countless small terraces supported by dry stone walls. Vintage 2020 was another very good vintage for Germany and the Mosel region."

Reviews for previous vintages below...

## **5 Stars & 94/100 Sam Kim, Wine Orbit, July 2021** (2019 Vintage)

"It's seductively aromatic on the nose showing lemon sorbet, Gala apple, white floral and subtle flinty notes. The concentrated palate offers terrific fruit purity combined with refined mouthfeel and subtle sweetness, brilliantly balanced by juicy acidity, finishing impressively long and delicious. Style: Medium-dry. At its best: now to 2034."

## **5 Stars Yvonne Lorkin, September 2021** (2018 Vintage)

"After emigrating from Germany back in the 1980s and building a hugely successful wine business here in New Zealand, the three Giesen brothers doubled back and purchased a small, terraced vineyard in the village of Reil on the banks of Germany's Mosel River, a place famous for turning out incredible riesling. With a face-slap of bright apple, honeysuckle, a tweak of ginger and loads of lime, it's crunchy-fresh and has real generosity of texture thanks to 3 months maturation in an old, 1000L oak Fuder. Fabulous."

## **18.5/20 Joelle Thomson, October 2019** (2018 Vintage)

"This is the newest Giesen Riesling and it comes from the family's homeland in Germany where it was made by Mosel winemaker Tobias Treis from the Giesen family's newly acquired vineyard of Goldlay in the village Reil. It's 12% ABV, made in a classic style. This means its high acidity is balanced by residual sugar to put it in the medium sweet category - it rocks great flavours of white peach, green apples, lemon zest and finishes on a crisp, lingering note of crispness coupled with succulence."

## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch