

TUTTO



JAKOB TENNSTEDT

Traben-Trarbach, Mosel

From dramatic vineyards hidden away in a side valley of the Mosel, Jakob Tennstedt is producing standalone expressions of Riesling.

A native of Berlin, Jakob worked as a chef in some of Germany's great kitchens before moving to Italy to work in a number of restaurants in the countryside. With a deep love of wine, he ended up working alongside great producers both there and in France before the lure of the Mosel's potential became too strong.

Jakob has spent the past few years tirelessly restoring just over a hectare of previously abandoned vineyards in the Kautenbachtal, a small valley hidden in the hills above Traben-Trarbach. The vines face south, are between fifty and a hundred years old and planted on their original roots over a complex mix of weathered grey-blue slate and quartzite. Surrounded by forest, they sit almost untouched from the outside world, providing a fitting setting for a young grower very much forging his own path.

Amongst the steepest of slopes, Jakob tends the vines entirely by hand. Working with the utmost respect for nature, he follows biodynamics but chooses not to follow a strict routine, and instead uses his own compost alongside teas made with wild foraged herbs and plants, intuitively, when and where he sees fit.

In the cellar he works with a patience beyond his years. Grapes are pressed gently and slowly, over the course of many hours. The juice is then transferred to large oak barrels and the wines rest on their lees, untouched, for a minimum of eighteen months. Each wine is bottled directly from its cask and nothing is added at any stage.

In the context of Mosel Riesling, Jakob's wines are sui generis. Displaying incredible depth, clarity and poise, they simply bear all the hallmarks of great wine. Perhaps this is what the very best wines from here tasted like before phylloxera, industrial farming and a heavy hand in the cellar changed their course. We'll never know, but if this is the future of the Mosel, it certainly looks bright.

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PERLMUTT
2018

From an incredibly warm, dry vintage, this was left to rest in a single five hundred litre cask for a remarkable four years of *élevage*, rendering a Riesling of staggering power, depth and complexity. A deep shade of gold in the glass, it offers a kaleidoscopic perfume of ripe stone fruit cut with complex notes of earth, nuts, baked citrus and spice. Simply immense, it will reward drinkers for many years to come.