

Bastgen Trocken Blauschiefer



Description:

Bastgen Trocken Blauschiefer is a dry Riesling from the Mosel, Germany, produced by the family-run Bastgen estate. Grown on steep, slate-covered slopes, the wine is shaped by the mineral-rich soils and cool climate, resulting in precision and freshness.

Tasting notes:

Aromas of green apple, lime, and white peach. The palate offers citrus and stone fruit flavours with a pronounced mineral edge, bright acidity, and a crisp, dry finish.

Allergens: Contains sulphites.

Dish Pairing:

- Grilled river fish
- Sushi and sashimi
- Light vegetable stir-fry
- Goat's cheese
- Fresh salads with citrus dressings

Talking Point:

The name *Blauschiefer* translates as “blue slate,” a reference to the soil that defines many of the Mosel’s most distinctive wines. Bastgen’s vineyards on these steep slopes require labour-intensive hand harvesting, but the result is a Riesling that captures both the precision and the mineral character of this unique landscape.