



FUSSER RIESLING PFALZ

£18.50

Buy 6 for £14.49 each and save 6%

Buy 12 for £13.57 each and save 12%

SKU: GEFR20

Categories: [Fusser](#), [White](#), [Germany](#), [Riesling](#),
[Biodynamic](#), [£10 - £19.99](#)

Weingut Fusser is a medium-sized biodynamic estate in Deidesheim, in the heart of Germany's Pfalz region which has a reputation for top quality dry Riesling and Pinot Noir. The winery is regarded by the local press as one of the most exciting new producers of the region.

Brothers Georg and Martin Fusser studied oenology at Geisenheim, Germany's top wine school, and returned to the family business, determined to change it from

being solely a grape grower to a family winery, making their first full vintage in 2007. They converted the estate to organic viticulture in 2011, and began down the path to full biodynamics a year later in 2012, joining Respekt Biodyn; a group of Austria and Germany's highest profile and most progressive biodynamic wineries in 2018.

During this time they have expanded the family estate to 16 hectares of vineyards, and while the focus is on producing electrifying dry Riesling, some excellent Pinot Noir is also made. A range of levels is produced, from regional wines mostly vinified and aged in stainless steel, through to single vineyard wines aged in oak to unlock the full complexity of the wines.

The jewel in their crown is the Grand Cru / Grosse Lage vineyard Reiterpfad, an iconic vineyard with a great history of producing compelling wine over the course of centuries. From a variety of vineyards across the local area, the dry Riesling Pfalz is vinified in stainless steel to retain freshness and purity. It's alive with fresh apple, yellow plum, and mandarin flavours with a creamy mid-palate texture before finishing crisp, zingy and mineral.

