



RIESLING STEILLAGE MOSEL

AO WINES – AN HOMAGE TO THE STEEP SLOPES.

In many regions, the term „vineyard“ evokes images of gently undulating hills rather than rugged terrains. However, along the Mosel, vineyards epitomize the literal translation of the German word for them – Weinberg, or „wine mountain“ – characterized by actual mountains and soils rich in slate. The Bremmer Calmont is renowned as the steepest vineyard in Europe. Formed over 400 million years ago during the Devonian period, its formidable rock face extends for two kilometers along the Mosel River, from the village of Bremm to the town of Ediger-Eller.

The cultivation of wine in this area represents not only a bold venture but also a remarkable achievement, demanding considerable expertise and passion.

AO WINES – AN HOMAGE TO THE STEEP SLOPES.

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The relentless efforts on the steep slopes, often marked by small, narrow terraces, are fully rewarded here and throughout the Mosel: the sparse but mineral-rich and heat-retaining slate soil offers the perfect terroir for the Riesling grape. This is precisely why Mosel Rieslings are held in such high esteem worldwide. The mission of ao Wines is to preserve, maintain, and celebrate this distinctive viticulture.

ao Wines embody authenticity, crafted exclusively from 100% Riesling grapes harvested from the Mosel's precipitous slopes. They range from lush to delicate, sometimes featuring a pronounced minerality, and at times, they reveal a profound depth. Our selection spans from traditional Mosel Riesling, known for its vibrant style, to premium wines from the globally acclaimed single vineyards of

Trittenheimer Apotheke and Piesporter Goldtröpfchen, including rare treasures from the smallest plots on the Bremmer Calmont.

Each bottle of ao Wines is a tribute to the steep slopes, reflecting the Oster family of winemakers' return to our roots. We view our homeland, the Mosel viticultural area, as an unparalleled legacy. Given its immense value to us, we believe it is the responsibility of our generation and those to follow to safeguard and nurture this heritage, making it accessible to a wide audience. Our wines are a testament to our accumulated experience and dedication for winemaking. They bear the initials of our grandfather, Andreas Oster, who founded his winery in 1921, celebrating the beginning of *ao*.

**WE HOPE YOU WILL FIND AS MUCH
DELIGHT IN OUR AO WINES AS WE DO.**

ANDREAS & DAVID A. OSTER

UNMISTAKABLY
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THE DISTINCTIVE STEILLAGE
RIESLINGS OF AO MOSEL.



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THE RIESLINGS CULTIVATED ON THE STEEP INCLINES ALONG THE MOSEL RIVER – REFERRED TO AS „MOSEL STEILLAGEN“ – CONSTITUTE THE CORNERSTONE OF AO MOSEL’S WINE SELECTION. EACH AO WINE CAPTURES THE COMPLEX VITICULTURAL CHALLENGES FACED IN THESE TERRAINS, SHOWCASING THE DISTINCTIVE ESSENCE AND CHARACTER OF MOSEL WINES.

= MOSEL-RIESLING

DRY

Characterized by its fine acidity and exquisite minerality, this Riesling serves as the quintessential introduction to the Mosel Steillagen Rieslings. Influenced by the slate-rich soil, its bouquet of citrus, apple, peach, and subtle floral notes yields a wine of great harmony and elegance.

= MOSEL-RIESLING

KABINETT

Featuring a light acidity and a crisp, fruity sweetness, this wine’s blend of lime and peach aromas, alongside mineral nuances, crafts a light and unique Mosel Kabinett wine.

UNMISTAKABLY
MOSEL:
THE DISTINCTIVE STEILLAGE
RIESLINGS OF AO MOSEL.



= MOSEL-RIESLING

SPÄTLESE

This Spätlese, with its hallmark minerality resulting from slate soil, combines exotic fruit aromas such as apricot and mango with a hint of spice and crisp acidity. The delightful balance of these elements with the wine's remaining sugar makes for a richly satisfying, easy-drinking experience.

= MOSEL-RIESLING

ALTE REBEN

"Alte Reben" translates to old vines, signifying that the grapes for this wine are sourced from venerable vineyards along the Mosel, where the vines' deep roots penetrate the stony slate. This Riesling is noted for its pronounced minerality and quality, presenting exceptional finesse, vibrant fruitiness, and a delicate salinity.

GUARANTEED EXCELLENCE: THE AO MOSEL SINGLE VINEYARDS

Nature has presented ideal conditions for such premium quality. Firstly, the Mosel River plays a pivotal role: by day, it reflects sunlight, enhancing vine growth, and by night, its cool breezes descend upon the vineyards, lowering the temperatures. The orientation of the vineyards is another critical factor; each one benefits from a south/southwest or southeast exposure, maximizing the intensity of the sun's rays due to their steep slopes. The soil composition completes this trifecta of perfect conditions. The slate soil not only fills the wines with their distinct minerality and finesse but also serves as an exceptional heat reservoir. This duality ensures that the vineyards enjoy a refreshing coolness at night, allowing the vines to recuperate, while retaining warmth from the soil. These factors collectively nurture the growth and enhance the quality of our wines, resulting in ao Rieslings that are fruity, lively, elegant, and intricately refined.

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OUR SINGLE VINEYARD RIESLINGS OCCUPY NOT ONLY THE HIGHEST GEOLOGICAL TERRAINS BUT ALSO ATTAIN UNPARALLELED LEVELS OF TASTE. EACH POSSESSES A UNIQUE IDENTITY, DISTINGUISHED BY ITS RICHNESS IN CHARACTER, COMPLEXITY, AND DEPTH.

= PIESPORTER GOLD- TRÖPFCHEN.

ORIENTATION Southeast, South/Southwest

ELEVATION Up to 200 meters

GRADIENT Up to 35°

SOIL Devonian slate sandstone

THE SITE.

Piesport, with its steep slopes, resembles a grand natural amphitheater, curving majestically from the southeast, through the south, to the southwest alongside the Mosel River. This unique geography ensures that sunlight bathes the impressive vineyard panorama until the late evening, simultaneously providing protection from the wind. The dark slate soil, enriched with a portion of fine earth, acts as a thermal accumulator, abundant in minerals and ensuring adequate water supply to the vines.

The origin of the location's name has been the subject of much speculation. A plausible theory suggests it derives from the exceptional quality of the wine: the Rieslings that flourish here since the Roman times, indicative of their longstanding excellence.

The Rieslings from the Piesporter Goldtröpfchen vineyard captivate with their delightful fusion of fruitiness and spice, complemented by a balanced symphony of sweetness, acidity, and minerality.

THE WINE.

NOSE A bouquet of lightly spicy-mineral aromas, hints of lime and orange, with a delicate herbal touch.

PALATE A luscious blend of peach, kiwi, and apricot flavors, intertwined with nuances of honey and ginger, and subtle undertones of flint and slate. The wine's pleasant minerality perfectly complements its fruity essence and gentle acidity, creating a harmonious taste experience.



= TRITTENHEIMER APOTHEKE.

THE SITE.

Nestled within a particularly sharp bend of the Mosel, lays the charming vineyard village of Trittenheim. Directly across the river, one's gaze meets the sun-drenched slopes of the Trittenheimer Apotheke. Here, the vines thrive in soil composed of gray and blue slate, lined with channels of water. This geological feature not only acts as an outstanding heat reservoir during the night but also enriches the plants with an abundance of minerals. Wines from the Trittenheimer Apotheke are celebrated for their pleasant juiciness. They boast a prominent fruitiness, nuanced with a delicate finesse and minerality, and are supported by a subtle acidity.

Interestingly, the origin of the site's name is likely not attributed to any medicinal properties of the wine but rather to its historical ownership by an abbey (in German, "Abtei"). Local dialect humorously transformed "Abtei" into "Apotheke" (English: apothecary), reflecting the vineyard's ecclesiastical ties.

ORIENTATION West/Southwest

ELEVATION Reaches up to 200 meters

GRADIENT As steep as 35°

SOIL Comprised of gray and blue slate

THE WINE.

NOSE A refined bouquet, featuring scents of mirabelle plum, melon, and peach.

PALATE Characterized by a delicate slate minerality and the intense sweetness of fruity aromas such as papaya and peach. The acidity is seamlessly integrated, achieving a perfect balance and elegance.



= BREMMER CALMONT.

THE SITE.

The name “Calmont” originates from the Latin term “calidus mons,” translating to “warm mountain.” Over 2000 years ago, the Romans, recognizing the vineyard’s southern exposure as exceptionally favorable for viticulture, began cultivating vines here. The unique geographical feature of Calmont, with its significant elevation, allows it to bath in sunlight well into the evening hours. However, its dramatic slope, with a gradient of 65°, demands that winemakers also possess skills akin to those of mountain climbers.

The soil composition is mostly slate, representing 70 to 75%, coupled with a notable humus content exceeding 5%. Despite this, the terraced soil tends to be shallow. In some areas, vine roots encounter slate after merely half a meter, while in troughs, this occurs at depths of two to three meters.

The roots navigate patiently through slate’s gaps and fissures, where small amounts of soil accumulate, sourcing nutrients unavailable in the superficial soil layers. This interaction, along with the high rock content, imparts a distinctive minerality to the wines, rendering them slender and remarkably linear in comparison to those from other steep terrains.

ORIENTATION South/Southwest

ELEVATION 380.6 meters above sea level, with a 293-meter elevation above the Mosel River

GRADIENT In excess of 65°

SOIL Comprised of various slate formations, notably red and gray slate, alongside graywacke sandstone



= BREMMER CALMONT.

THE WINE.

The wine originates from the small parcels, situated on rocky terraces. Its fermentation process is spontaneous, relying only on the indigenous yeasts present in the vineyard and our cellar, which underscores the wine's distinctive character.

NOSE Exhibits aromas of dried fruits, including mango, banana, apricot, and peach.

PALATE The influence of slate is pronounced, contributing mineral notes and a fine salinity, resulting in a resonant flavor profile.



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