

## Bernkasteler Badstube Riesling Kabinett 2023


### Producer


The Thanisch estate is currently in the hands of Sophia Thanisch, who is holding up the wine growing tradition in the 11th family generation. The focus is solely on Riesling from vineyards in Bernkastel, Mosel. Some of the vines are still original ungrafted rootstocks, which explains their great rapture at the wine lists in famous restaurants over the world.


### Vintage report

This year's harvest started on September, 25th and we finished on October, 17th. A very rainy August was followed by a golden autumn. Nobody expected these late summer temperatures and dry days during the harvest. With sunny and picturesque days, we were able to harvest our grapes in very good mood. This year we were delighted about high qualities in our single vineyards Badstube, Graben, Lay and Doctor. We could also produce Auslesen and Beerenauslesen. Summarized we were able to harvest top quality and a good quantity this year.

### Characteristics

 ripe pear, elderberry

 yellow stonefruits, fine slate minerality

 Curry, salads, poultry

### Facts

|               |  |
|---------------|--|
| Grape Variety | Riesling   |
| Terroir       | Bernkasteler Badstube, Devonian slate soil, very steep, south-facing vineyards, old, unimproved rootstock vines. |
| Appellation   | Mosel  |
| Vinifikation  | selective hand harvesting  |

| Alcohol | Residual Sugar | Acidity |
|---------|----------------|---------|
| 9 %vol  | 50.7 g/l       | 8.2 g/l |



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