

## Bernkasteler Badstube Riesling Auslese 2017




### 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

March was very warm with summerlike temperatures causing a very early bud break. April 20th severe frost with temperatures down to – 5 degrees Celsius destroyed many buds and leaves. However, during flowering the weather was dry and led to good development of the grapes. Changing weather of rain and sun caused botrytis and led to a very early harvest (Sep.25th). Due to the frost the yield was cut tremendously, but led to high quality and very pure, elegant classic Mosel wines.

### Characteristics

-  white fruit flavours
-  complex structure, fine minerality, well balanced
-  Asian dishes, cheeses, desserts

### Facts

Grape Variety	Riesling
Terroir	Bernkasteler Badstube, devon slate soil, very steep south pointing vineyards, grown on old and non-grafted rootstocks
Appellation	Mosel
Vinifikation	handpicked and several times selected grapes, spontaneous fermented and aged in small steel or wooden casks

Alcohol	Residual Sugar	Acidity
7.5 %vol	83 g/l	8.5 g/l

### Award

95 points Robert Parker  
 94 points Vinum Wineguide



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