

Bernkasteler Badstube Riesling Auslese 2018




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

2018 was a climatically unusual year, with lots of sun from spring to autumn. It seemed like summer would never end when temperatures showed 27 ° C, even in October. The high temperatures made the harvest, which started on September 17th, earlier than ever. Due to hardly any rain, they had a long picking period and were able to harvest healthy, ripe, golden shining grapes that promise a very attractive 2018 vintage.

Characteristics

-  closed, hint of overripe fruits
-  mineral extracts, well balanced, great depth
-  Asian dishes, cheeses, desserts

Facts

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|---------------|---|
| 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 |
|---------|----------------|---------|
| 9 %vol | 52 g/l | 7.6 g/l |

Award

92 points Falstaff



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