

## Bernkasteler Badstube Riesling Kabinett 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

-  peachy flavours
-  complex structure, mineral and fruity from the slate soil
-  Asian dishes, chicken, fish

### Facts

Grape Variety	Riesling
Terroir	Bernkasteler Badstube, devon slate soil, very steep south pointing vineyards
Appellation	Mosel
Vinifikation	Grown on old and non-grafted rootstocks. The grapes are handpicked and selected.

Alcohol	Residual Sugar	Acidity
9.5 %vol	50 g/l	9 g/l

