

Bernkasteler Badstube Riesling Spätlese 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 bouquet
-  fine minerality, well balanced
-  chilled served with Asian dishes, light meat

Facts

Grape Variety	Riesling
Terroir	Bernkasteler Badstube vineyard, very steep slopes, south exposure, devon slate soil, old (20-40 years) not-grafted rootstocks
Appellation	Mosel
Vinifikation	handpicked and selected grapes, spontaneous fermentation, aged in small steel or wooden casks

Alcohol	Residual Sugar	Acidity
9 %vol	61 g/l	8.6 g/l

