

Bernkasteler Badstube Riesling Kabinett 2016




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

The year 2016 started off with wet and cool weather conditions which did not change until June. The months of July, August and September brought warm and dry weather resulting in a dynamic growth of vegetation and grapes. On October 11th, we finally started harvest with most days dry, so picking was possible without interruption. At the end of November, the temperatures dropped down to -9° C (15.8° F) and in the Bernkasteler Doctor vineyard, Eiswein with 130° Oechsle could be harvested!

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
8.5 %vol	54 g/l	7.7 g/l

