

## Bernkasteler Badstube Riesling Kabinett 2020


### 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 winter 2020 was good with enough rainfall; it followed with a warm spring which that we had again early budding and flowering. We had a warm summer, but often colder nights that we had a good ripeness. The harvest presented us with huge challenges, especially with regard to the pandemic and the bad weather. However, taking all hygiene measures, we started the harvest on September 22nd and in 4 weeks we were able to pick all qualities from entry level to very ripe Auslese grapes. We are more than satisfied with the results, both in terms of quality and quantity.

### Characteristics

 peachy aromas.

 complex structure, mineral and fruity due to the slate soil.

 Asian dishes, chicken, fish

### Facts

Grape Variety	Riesling
Terroir	Bernkasteler Badstube, Devonian slate soil, very steep, south-facing vineyards, old, unimproved rootstock vines
Appellation	Mosel
Vinifikation	selective picking by hand

Alcohol	Residual Sugar	Acidity
9.5 %vol	42.1 g/l	7.3 g/l



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