

Bernkasteler Badstube Riesling Kabinett 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

-  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 %vol	52 g/l	7.6 g/l

Award

93 points Falstaff

