



ZILLIKEN 2019 Rausch Riesling Auslese

A luscious, late-harvest Riesling from one of the greatest vineyard sites of Germany's Saar valley.

The stunning, unmistakable complexity of exotic fruit aromas and smoky minerality enhanced with fragrant lily and rose accents could only ever be from the steep slate slopes of the Rausch. Clarion flavors so exceptionally pure that each one seems to fall from the wine like a ripe piece of fruit into a waiting hand. A focused acidity cuts through the richness like a fog light on a stormy Atlantic night. It will reward a considerable cellaring.

THE ZILLIKEN WINERY

Weingut Zilliken is one of the leading wine estates of the Saar region in Germany. Renowned for the steely precision of their Rieslings grown in the very cool climate and slate soils of the area, the Zilliken estate built its reputation with intense, yet delicate and nearly weightless Rieslings that “float like a butterfly.” The Zilliken family traces its wine-growing tradition back to 1742. Since then, their winemaking philosophy has always been to carefully preserve the potential that the wine carries within itself. Their greatest effort is in the vineyards, and their approach in the cellar is traditional and simple, with fermentation, clarification and maturation all happening naturally in old Fuder casks.

THE 2019 VINTAGE

The chilly Saar valley had a run-in with spring frost in 2019. In summer, the vines had to endure several weeks of no rain, and two extremely hot days caused a bit of sunburn on the grapes. But strict selective arvesting eliminated any damaged fruit from the fermenters. The finished wines have a very fine fruitiness, with lively, ripe acidity and that classic Saar minerality. They are already quite a pleasure to drink.

[98] James Suckling — [#26] Top 100 Wines of Germany 2020

“The stunning, candied-mango character makes this Auslese very seductive, the mint, chamomile and lemon balm lifting the creamy and generous body. Succulent, yet finely nuanced, this doesn't want to let you go at the super long finish.”
— Stuart Pigott, September 2020

[95+] Mosel Fine Wines

[93] Wine Advocate

TECHNICAL INFO

Grape Variety: 100% Riesling
Alcohol: 8.0%
Residual Sweetness: 97.8 grams/liter
Total Acidity: 6.6 grams/liter
Total Production: 650 cases
UPC: 810404021248

NUTRITION INFO

Calories: 126 per serving (5 oz.)
Carbohydrate & Sugar: 14.5 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

