



ZILLIKEN 2019 Rausch Riesling Kabinett

The epitome of the intensely aromatic but charmingly delicate style of German Riesling known as Kabinett.

Grown in the steep, slate slopes of the historic Rausch vineyard, this Kabinett entices with a stunning blend of filigreed mystery and finesse. Delicate aromas dance from ripe apple and grapefruit to lemon verbena and wild mint on the smoky slate foundation for which the Rausch is known. The sprightly character continues on the palate, playing peek-a-boo from beneath gauzy layers of fruit, herbal elegance and spice. Balanced juiciness with great grip, crisp acidity and a long, lingering lemon finish. Still quite young but the future ahead is bright and beautiful.

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.

[95] James Suckling

“What a stunning, exotic-fruit and floral nose, but it remains delicate. The palate is almost weightless, and the finish is very long, filigree and silky. The attractive spritz helps make it even more mouthwatering.”
– Stuart Pigott, Sept, 2020

[95] Mosel Fine Wines

[92+] Wine Advocate

TECHNICAL INFO

Grape Variety: 100% Riesling
Alcohol: 8.5%
Residual Sweetness: 59.8 grams/liter
Total Acidity: 7.4 grams/liter
Total Production: 975 cases
UPC: 810404021200

NUTRITION INFO

Calories: 108 per serving (5 oz.)
Carbohydrate & Sugar: 8.8 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

