



ZILLIKEN 2019 Rausch Riesling Spätlese

A stunning late-picked Riesling that combines ripe, concentrated fruit with an electrifying, slate-driven mineral structure.

Fruit driven finesse is marked with a delicate floral character in this late-picked Riesling. Notes of vineyard peach, grapefruit, juicy lemon and ripe passion fruit come together on a creamy, concentrated palate rich with melon and candied lemon peel. Stunning exchange of racy acidity and layered sweetness together form a perfectly poised whole. The long, juicy finish and fantastic vintage hint at a beautiful future yet to come.

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.

[96] James Suckling — [#76] Top 100 Wines of Germany 2020

“Brimming with pineapple and papaya aromas that will suck you into the concentrated and graceful palate. I love the dangerously refreshing finish that’s also very silky.” — Stuart Pigott, Sept, 2020

[95] Mosel Fine Wines

[94+] Wine Advocate

TECHNICAL INFO

Grape Variety: 100% Riesling
Alcohol: 8.0%
Residual Sweetness: 86.4 grams/liter
Total Acidity: 6.9 grams/liter
Total Production: 975 cases
UPC: 810404021217

NUTRITION INFO

Calories: 120 per serving (5 oz.)
Carbohydrate & Sugar: 12.8 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

