



ZILLIKEN RAUSCH RIESLING AUSLESE

SKU: SSGERZRA

The Zilliken family traces its wine growing tradition back to 1742. The early generations toiled in Saarburg and Ockfen, but it was Royal Prussian Forest Superintendent Ferdinand Geltz (1851 – 1925) who laid the groundwork for what would become one of the grandest family-owned estates anywhere on the Saar and Mosel.

Ferdinand Geltz was a co-founder of the "Vereins der Naturweinversteigerer Großer Ring," an organisation today known as the VDP Mosel-Saar-Ruwer (Verband Deutscher Prädikatsweingüter). It promoted the sale of premier quality unchaptalised wines as a way to raise the profile, both domestically and internationally, of the outstanding Rieslings being produced in this wine growing region.

Zilliken's most important site is the Saarburger Rausch. Their 11 hectares on this historic vineyard sit atop soil containing everything from medium-gray, fine layered Devonian slate to diabase, which originated as volcanic magma. The roots of the Riesling vine penetrate up to 10 meters deep in the rock face. From the depths of the Rausch soil the Riesling draws its characteristic minerality and an incomparable elegance.

Fermented in neutral Fuder barrels.

Tasting Notes: Smoky, luscious notes of peach, pineapple and passion fruit seduce and enchant - the acid swirls and turns and dances on the palate like a flamenco dancer. A baby at the moment, but this selection has everything a classic Saar long-distance runner needs.

Food Match: First put away, five to 15 years. It is difficult now, but it pays off all the more later. When the cork finally comes out of the bottle, the food on the plate is almost irrelevant - but a smoked duck breast won't hurt.

Awards: Jancis Robinson - 18.5 pts

Closure: Natural Cork

