



ZILLIKEN RAUSCH RIESLING SPÄTLESE

SKU: SSGERZRS

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 Gertz (1851 – 1925) who laid the groundwork for what would become one of the grandest family-owned estates anywhere on the Saar and Mosel.

Ferdinand Gertz 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, seductive and deceptively delicate, which when given time will shine with all the lacy lightness of the vintage. Lush notes of ripe peach and lemons, and lemongrass open the nose, leading into bright, leaping flavors of the same. Simultaneously dynamic and juicy with an irresistible natural playfulness stretched over a tense slate structure layered with dark spice and a nervy mineral finish. Still closed, indulge it with some time.

Food Match: Will shine with anything that creeps and crawls in the sea from crab to scallops; also with pork; or simply a plate of fresh summer berries.

Awards: Gault & Millau : 97 pts

Closure: Natural Cork

