



ZILLIKEN 2022 Saarburg Riesling Kabinett

A brilliantly juicy and vibrant Riesling in the delicate and low-alcohol Kabinett style that can only happen in cool climates.

Produced with early harvested fruit from estate vines in the town of Saarburg, this village-level Riesling Kabinett evokes the feeling of wide open windows, through which the fresh spring air is dancing in. The textbook definition of a classic, nimble Saar Kabinett. Juicy, grape-like nose with a creaminess comparable to a white risotto. In the mouth, an explosive, cool and animating flavors of ripe gooseberries and honeydew melon, framed by the intensely integrated acidity.

THE ZILLIKEN ESTATE

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 winemaking 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 2022 VINTAGE

A warm summer tested the resilience of old vines in the Saar Valley as their roots had to reach profound depths to find water. Rain showers in September were a welcome reprieve from the extreme heat and drought-like conditions experienced throughout the growing season. Cool nights during harvest allowed the grapes to retain excellent freshness yielding particularly accessible, luscious, and refined Kabinetts. The wines of 2022 are fully expressive and elegant, yet weightless, as is customary for Zilliken Rieslings.

[92] James Suckling

“Effusive nose of fruit salad, then comes the beautifully balanced, off-dry, light-bodied palate where the crisp acidity makes this seem much drier than it really is. Long very clean finish with delicate herbal and mineral notes.”
— October 2023

[89] Wine Spectator

“Shows impressive integration on the medium-weight palate, with hay and floral details, plus a flash of bitter pithiness. This white’s tangy acidity reins in the open-knit palate.” — June 2024

TECHNICAL INFO

Grape Variety: 100% Riesling
Alcohol: 9.0%
Residual Sweetness: 49.0 grams/liter
Total Acidity: 7.2 grams/liter
Total Production: 300 casesr
UPC: 810404021194

NUTRITION INFO

Calories: 106 per serving (5 oz.)
Carbohydrate & Sugar: 7.2 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

