



ZILLIKEN 2023 Rausch Riesling Kabinett

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

A truly exhilarating Kabinett. Exotic and local fruit aromas – apple, pear, and passion fruit – delight the senses. Juicy, ripe pineapple, supported by the fine acidity of orange and the ethereal nuances of mint and lemon thyme, reveal themselves on the palate. A long, delicate finish rounds off the brilliant drinking pleasure and simultaneously encourages the next sip. Grown in the steep, slate slopes of the historic Rausch vineyard, this is classic Saar Valley Kabinett.

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 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 2023 VINTAGE

The vines emerged from their winter dormancy with the onset of the warm spring and the flowering season progressed splendidly with the dry weather. July and August brought much-needed rains, ensuring the vines received ample nourishment. Nature was kind during harvest, providing cool days and even cooler nights that preserved the grapes’ welcome acidity. The growing conditions have allowed us to create a rich Spätlese, a style we have missed in recent vintages. The wines of 2023 are invigorating and have impressive aromatics all while maintaining finesse and precision.

[95] James Suckling

“A great riesling kabinett with terrific vitality and extremely elegant acidity that give this a fantastic balance and accentuate the purity. A delicate wine with great aging potential.” – Stuart Pigott, October 2024

[92] Mosel Fine Wines

“Beautifully silky and delicate on the palate, where the sweetness is nicely wrapped in ripe acidity. The finish is elegant, ethereal, playful and quite persistent.” – June 2024

TECHNICAL INFO

Grape Variety: 100% Riesling
Alcohol: 8.0%
Residual Sweetness: 48.6 grams/liter
Total Acidity: 8.1 grams/liter
Total Production: 1,100 cases
UPC: 810404021200

THIS RIESLING IS:



NUTRITION INFO

Calories: 98 per serving (5 oz.)
Carbohydrate & Sugar: 7.1 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan