



ZILLIKEN

2023 Saarburg Riesling Trocken Alte Reben

A fine and sophisticated dry Riesling selected from very old vines in the Saar valley town of Saarburg.

Very old Riesling vines (“Alte Reben”), ranging from 60 to 130 years, deliver a salty sea breeze, with nuances of white lilac and white tea. The taste is herbaceous, profound and precise, with the mouth-filling aromas of lime and white pepper that end in a mineral, almost stony finish. This linear beauty walks a taut line of citrus and herbal spice with razor sharp 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 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.

[94] James Suckling

“Simultaneously racy and polished on the barely medium-bodied palate. Very long, concentrated and focused finish that is extremely stony.” — Stuart Pigott, October 2024

[91] Mosel Fine Wines

“The wine is beautifully focused on the palate and leaves a gorgeously animating and precise feel of herbs in the long finish. This is a gorgeous dry Riesling to enjoy over the coming years.” — June 2024

TECHNICAL INFO

Grape Variety: 100% Riesling
Alcohol: 11.0%
Residual Sweetness: 5.1 grams/liter
Total Acidity: 7.8 grams/liter
Total Production: 290 casesr
UPC: 810404021262



NUTRITION INFO

Calories: 97 per serving (5 oz.)
Carbohydrate & Sugar: 0.75 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan