

ZILLIKEN 2023 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 winegrowing tradition back to 1742. Since then, their winemaking philiosophy 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.

[93] James Suckling

TECHNICAL INFO

Alcohol: 8.0%

Grape Variety: 100% Riesling

Total Acidity: 7.7 grams/liter

Total Production: 320 casesr

Dry

UPC: 810404021194

IRF©⊢

Residual Sweetness: 41.2 grams/liter

тніз

"There's a mouth-filling juiciness to this wine — think of the most delicate fruit salad you ever encountered — but also a very animating acidity that soaks up a lot of the natural grape sweetness, making this seem a lot drier than it really is. A very clean and crisp finish with some real finesse." — Stuart Pigott, October 2024

[91] Wine Enthusiast

"Complex and off-dry, this wine balances vibrant acidity with a touch of flintiness. It features bright notes of white raspberry, candied lemon, and tropical guava, all leading to a long, lingering finish." — Aleks Zecevic, Aug/Sept, 2025

NUTRITION INFO

Calories: 93 per serving (5 oz.) Carbohydrate & Sugar: 6.1 grams per serving Fat & Cholesterol: None Sustainably Grown Pesticide & Herbicide Free GMO Free Gluten Free Vegan

Medium Dry

RIESLING

Medium

Sweet