



# ZILLIKEN

## 2018 Rausch Riesling Sekt Brut Nature

**An invigorating and precise Riesling Sekt that is a delicious introduction to this exceptional Saar valley estate.**

The foundation of this Sekt lies in the base wine sourced from the esteemed Saarburger Rausch Vineyard, meticulously aged in traditional oak barrels, honoring Zilliken's rich winemaking legacy. After an impressive 48 months of maturation and zero dosage, this wine captivates with a perfect harmony of pressure and elegance, revealing profound depth and a fine effervescence. Its creamy texture harmonizes beautifully with a refreshing vitality and precise clarity.

### 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 2018 VINTAGE

The 2018 vintage in the Saar was marked by favorable weather conditions, resulting in a bountiful harvest with high-quality grapes. The growing season benefited from a warm spring and a dry summer, which helped to develop ripe and concentrated flavors, particularly in Riesling. The wines from this vintage showcase a vibrant acidity balanced by lush fruit profiles, making them expressive and approachable. Overall, 2018 is regarded as a standout year for the Saar, promising both immediate enjoyment and excellent aging potential.

### [91+] Mosel Fine Wines

*"Offers a hugely enjoyable nose of bitter grapefruit sorbet, bergamot, minerals, and smoke. The Sekt is still quite firm on the palate but already offers great delicacy and finesse."* – September 2024



#### TECHNICAL INFO

**Grape Variety:** 100% Riesling  
**Alcohol:** 12%  
**Residual Sweetness:** 1.2 grams/liter  
**Total Acidity:** 6.7 grams/liter  
**Total Production:** 350 cases

#### NUTRITION INFO

**Calories:** 102 per serving (5 oz.)  
**Carbohydrate & Sugar:** 0.2 grams per serving  
**Fat & Cholesterol:** None  
**Sustainably Grown**  
**Pesticide & Herbicide Free**  
**GMO Free**  
**Gluten Free**  
**Vegan**

