



ZILLIKEN

2023 Bockstein Riesling Grosses Gewächs (GG)

A richly elegant dry Riesling from a renowned Grosse Lage vineyard in Germany's Saar valley.

This gem benefits from the gray slate soil of the steep, south-facing Bockstein vineyard, weaving its magic by infusing the wine with captivating minerality. This dry Riesling dances on the palate with vibrant acidity and delightful notes of citrus and stone fruits, evolving into a symphony of honey and petrol as it ages. As a GG, it promises immediate enjoyment but also the potential for deeper complexity over time. Perfectly paired with seafood, poultry or Asian cuisine, it elevates any meal into a memorable experience.

THE ZILLIKEN WINERY

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 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

“Notes of energy and restrained power on the barely medium-bodied palate. Lemon balm and Amalfi lemon zest in the very long, focused finish.” – Stuart Pigott, August 2024

[91] Mosel Fine Wines

“The wine proves light-weight and delicate on the finely creamy and juicy palate. There is good freshness and herbal spices coming through in the nicely long finish.” – September 2024

TECHNICAL INFO

Grape Variety: 100% Riesling
Alcohol: 12.0%
Residual Sweetness: 7.1 grams/liter
Total Acidity: 2.2 grams/liter
Total Production: 200 cases
UPC: 810404021415

NUTRITION INFO

Calories: 103 per serving (5 oz.)
Carbohydrate & Sugar: 1.1 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

