

Paul Anheuser Schlossböckelheimer Königsfels Riesling Kabinett 2019

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Final Deductions

VINTAGE 2018

GRAPE Riesling

GEOGRAPHY Old World

COUNTRY Germany

LARGER REGION Nahe

Rationale

German Riesling often scares people after they take one look at the wine label, but is actually among the easiest of all wine categories to understand—once you get the hang of them.

The basics are always shared logically:

1. Germany's thirteen wine regions are divided into forty districts called 'bereiche.'
2. Each bereiche is divided into 163 collections of vineyards, each called a 'grosslage.'
3. Every grosslage, in turn, is made up of individual vineyard sites, each called an 'einzellage.'

In this case, the region (Nahe) contains a village district (Schlossböckelheim) and a more specific vineyard (Königsfels). (Note that the Germans usually add "er" to the name of the district so here it is labeled as 'Schlossböckelheimer.')

Lastly, the style of the wine is based on ripeness at harvest and is overlaid from driest to sweetest. Here, we have a 'Kabinett' which is just a click past dry with some tactile sweetness, accompanied by ample acidity.

Paul Anheuser is a 14th generation family estate that was established in the Nahe in 1627. Many vineyards in the Nahe including Schlossböckelheim are planted in volcanic soils and display a different profile than any other major growing region in Germany. The Königsfels vineyard has steep, red slopes that retain heat and produce fruity, mineral-driven Rieslings. One of the driest German regions, protected by the Rheingau and Hunsrück ranges, Nahe wines have a slightly spicier nuance than their Mosel and Rhein counterparts, with flavors including apple, peach, and more exotic zesty notes.

Sight

BRIGHTNESS Brilliant

CLARITY Clear

COLOR DEPTH Medium

COLOR Straw

HIGHLIGHTS Silver

BUBBLES No

Structure

RESIDUAL SUGAR Off-Dry

ACID Med+

ALCOHOL Low

PHENOLS None

TEXTURE Lean / Tart

FINISH Long

COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Lemon • Key Lime • Orange • Grapefruit (Pink) *Condition: Fresh Part: Flesh, Peel / Zest*

TREE/VINE FRUIT Apple (Green) • Quince • Apple (Yellow) • Pear (Asian) *Condition: Fresh, Ripe*

STONE FRUIT Apricot • Nectarine (White) • Nectarine (Yellow) *Condition: Fresh, Ripe*

TROPICAL FRUIT Melon (Green) • Starfruit • Tamarind *Condition: Fresh*

FLORAL Apple Blossom • Honeysuckle • Lemon / Lime Blossom • Orange Blossom *Condition: Fresh*

OTHER VEGETABLE Fennel / Anise • Ginger / Root • Mushrooms (White) • Pumpkin

HERBAL Verbena • Tea Leaf / Bergamot • Saffron

OTHER SPICES Ginger Powder • Honey • Sarsaparilla • Sesame / Candy

ORGANIC EARTH Truffle / Mushrooms

INORGANIC EARTH Mineral / Rock • Petrol / TDN • Flint / Slate

OAK AGING No

PERCEIVED WINEMAKING CHOICES Botrytis-Harvest