

Weingut Forstmeister Geltz Zilliken Rausch Riesling Kabinett 2020

Selected by: Master Sommelier Vincent Morrow, Master Sommelier Rebecca Fineman, and Master Sommelier Evan Goldstein



Final Deductions

VINTAGE 2020
GRAPE Riesling
GEOGRAPHY Europe
COUNTRY Germany
LARGER REGION Mosel

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' is made up of individual vineyard sites, each called an 'Einzellage.'

In this case, the region (Mosel) contains a village district (Saarburg), the grape (Riesling) and lastly, the style of the wine is based on ripeness at harvest and is overlaid from driest to sweetest. 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 touch past dry with some tactile sweetness, accompanied by ample acidity. This bottling is bright, refined, and translucent on the nose. On the palate, it is light and juicy, refined and minerally Kabinett with a delicious finish just the perfect amount of residual sugar.

The estate's full name is Forstmeister Geltz Zilliken, revealing its history and distinguishing it from another Zilliken in Nittel in the Mosel Valley. It has been a family-run business since 1742, remarkably resurrected after heavy bombing in 1944. The Saar Valley, a tributary of the Mosel, is one of Germany's coolest wine regions, with sunny, steep, hard-to-work, slate slopes that have benefited from the warming temperatures of climate change.

Sight

BRIGHTNESS Brilliant
CLARITY Clear
COLOR DEPTH Light
COLOR Straw
HIGHLIGHTS Green
BUBBLES Yes

Structure

RESIDUAL SUGAR Off-Dry
ACID Low
ALCOHOL Low
PHENOLS None
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Lemon • Lime • Tangerine *Condition: Fresh, Ripe Part: Flesh, Peel / Zest*
TREE/VINE FRUIT Apple (Green) • Pear (Asian) • Pear (Green) *Condition: Fresh*
STONE FRUIT Plum (Green/Yellow) • Nectarine (White) • Nectarine (Yellow) • Peach (White) • Peach (Yellow) *Condition: Fresh, Ripe*
TROPICAL FRUIT Pineapple • Starfruit • Mango • Passion Fruit *Condition: Fresh, Under Ripe / Tart*
FLORAL Honeysuckle • Lemon / Lime Blossom • Elderflower • Orange Blossom • Lilac *Condition: Fresh*
OTHER VEGETABLE Ginger / Root • Fennel / Anise
HERBAL Saffron • Chamomile • Verbena • Mint / Eucalyptus
OTHER SPICES Ginger Powder • Sesame / Candy • Honey
INORGANIC EARTH Mineral / Rock • Flint / Slate
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Neutral / Large Oak
PERCEIVED WINEMAKING CHOICES Botrytis-Harvest • Lees Contact