

Dr. H. Thanisch Bernkasteler Badstube Kabinett Riesling Germany 2018

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Final Deductions

VINTAGE 2018
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 (Bernkastel) and a more specific vineyard (Badstube). (Note that the Germans usually add "er" to the name of the district so here it is labeled as 'Bernkastler')

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.

The wine-growing tradition of the Dr. Hugo Thanisch family can be traced back more than 350 years. In 1636, the name was mentioned for the first time in the registers of Bernkastel-Kues. From the Bernkasteler hillside slopes down to the Mosel river planted on black and blue slate, this 100% Riesling displays aromas of stone fruit and a few drops of petrol. Off-dry with a surprisingly rich mouthfeel, and flavors of peaches, apples, and honey and a flinty minerality in the finish.

Sight

BRIGHTNESS Brilliant
CLARITY Clear
COLOR DEPTH Light
COLOR Straw
HIGHLIGHTS None
BUBBLES No

Structure

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

Aroma & Taste

CITRUS FRUIT Key Lime • Lime • Grapefruit (W/Y) • Tangerine *Condition: Fresh, Ripe*
Part: Flesh, Peel / Zest

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

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

TROPICAL FRUIT Melon (Green) • Starfruit • Kiwi *Condition: Fresh, Ripe*

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

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

HERBAL Tea Leaf / Bergamot • Saffron • Chamomile • Verbena

OTHER SPICES Ginger Powder • Sesame / Candy • Honey

ORGANIC EARTH Forest Floor • Turned Dirt / Potting Soil

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

OAK AGING No

OXIDATION/NUTTINESS Pinenut • Almond / Marzipan • Cashew