



**2013 vintage**

The wine-growing tradition of the 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. The quality of the family's wines soon extended their excellent reputation far beyond the Mosel valley.

At the end of the 18th Century, the Thanisch's acquired the Berncasteler Doctor vineyard, a very steep site with deep Devon slate structure, situated behind and overlooking the rooftops of the quaint old town of Bernkastel. Without a doubt, the Doctor Vineyard is the most valuable and most famous German site. The Thanisch estate (the heirs Müller-Burggraef) included over 12 hectares (over 30 acres) of the best sites in the middle Mosel valley.

Quality is still the standard of the Thanisch family estate. A great part of this quality is due to the Doctor Cellar that is hewn deep into the rocks beneath the vineyard. Here all Thanisch wines are matured in traditional old oak Fuder casks at a constant year-round temperature of 8°C (45°F). In the mid 1990's, the family has invested heavily into modern technology, gentle handling of uncrushed grapes and temperature controlled fermentation equipment. The vintages since 1997 reflect this improvement.

Margrit Müller-Burggraef, a granddaughter of Dr. Hugo Thanisch, passed the estate on to her niece, Barbara Rundquist-Müller in January of 2007. Since then, considerable effort has been taken to practices sustainable agriculture in its now 16 hectares (40 acres) of prime Mosel Valley vineyards, with no use of pesticides, herbicides (special herbs are planted to kill weeds), insecticides (use of pheromones instead), no chemical fertilizers (only mulch from pips, stems and skins of grapes) or heavy machinery which compacts the slaty soils with nearly all work done by hand. Environmentally-friendly practices extend to the cellar where there is no use of artificial enzymes, sorbic acid (commonly used to stabilize wine), industrial cleaners and only minimal use of sulphur dioxide. The results produce wines with more purity and expression of their unique terroirs.

**Berncasteler Badstube Riesling Kabinett 2013**

"The wine shows a pronounced bouquet of very ripe red and yellow fruits with exotic and slightly spicy notes with well-integrated acidity. The slaty minerality so typical of the Mosel adds further complexity."

**90 points, "Best Buy"**

*Wine & Spirits* 02/15

**2012**

**90 points**

*Wine Spectator* 11/30/13

UPC # 8 36957 00084 4



**Berncasteler Doctor Riesling Kabinett 2013**

"The delicious, very elegant, lovely mineral and well-balanced 2013 Berncasteler Doctor Riesling Kabinett should be drunk as a juicy Spätlese rather than as a Kabinett. The wine underwent a malolactic fermentation in winter before the alcoholic fermentation re-started and that's not the worst thing that could have happened. In fact it is an excellent wine with just the wrong Prädikat."

**92 points**

*The Wine Advocate* 02/15

"Dusty mineral notes accent aromas of fresh lemon and pear on this racy, light-footed Riesling. The palate is sweet with ripe grapefruit and Meyer lemon flavors, but touched with earthy hints of pollen and saffron that linger on the finish."

**90 points**

*Wine Enthusiast* 12/14

UPC # 8 36957 00085 1



**Berncasteler Doctor Riesling Spätlese 2013**

"Harvested later than the Kabinett and fermented partly in fuder, partly in inox the 2013 Berncasteler Doctor Riesling Spätlese offers an elegant and complex bouquet with lemon aromas. On the palate this is a full-flavored, sweet, salty, piquant and very elegant and finesse-full Doctor with a complex and lingering finish. Very delicate indeed but it needs some years to unfold its complexity."

**93 points**

*The Wine Advocate* 02/15

**2012**

**93 points**

*Wine Spectator* 10/30/13

**91 points**

*Wine Enthusiast* 12/14

UPC # 8 36957 00066 0



**Dr. Thanisch Riesling Spätlese Trocken 2013**

"Zesty orange peel awakens the senses on this bracing, mineraly Riesling. The palate is lean and steely, cut by a streak of lemon-lime acidity, but it finishes long with a lavish mineral-oil slick."

**90 points**

*Wine Enthusiast* 02/15

UPC # 8 36957 00306 7



**Brauneberger Juffer-Sonnenuhr Riesling Spätlese 2013**

"Notes of honeysuckle and cantaloupe sweeten this deliciously feather-light spätlese. It's intensely juicy, quenching the palate with streams of tart tangerine and grapefruit acidity, yet wraps up with a kiss of honey and peach."

**90 points**

*Wine Enthusiast* 04/15

**2012**

**93 points**

*Wine Spectator* 10/30/13

**90 points, "Best Buy"**

*Wine & Spirits* 12/13

UPC # 8 36957 00065 3



**Berncasteler Graben Riesling Spätlese 2013**

"Very clear, precise and fresh on the nose where grapefruit aromas and notes of lemon confit lead the 2013 Berncasteler Graben Riesling Spätlese to a very piquant and grippy finish. The wine has neither the finesse of the Doctor nor the complexity and length of the Doctor and it is the most racy Spätlese of the 2013 vintage."

**91 points**

*The Wine Advocate* 02/15

**2012**

**94 points**

*Wine Spectator* 12/31/13

**91 points**

*Wine Enthusiast* 12/14

UPC # 8 36957 00089 9



Winesellers, Ltd.



2013 vintage

The wine-growing tradition of the 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. The quality of the family's wines soon extended their excellent reputation far beyond the Mosel valley.

At the end of the 18th Century, the Thanisch's acquired the Berncasteler Doctor vineyard, a very steep site with deep Devon slate structure, situated behind and overlooking the rooftops of the quaint old town of Bernkastel. Without a doubt, the Doctor Vineyard is the most valuable and most famous German site. The Thanisch estate (the heirs Müller-Burggraef) included over 12 hectares (over 30 acres) of the best sites in the middle Mosel valley.

Quality is still the standard of the Thanisch family estate. A great part of this quality is due to the Doctor Cellar that is hewn deep into the rocks beneath the vineyard. Here all Thanisch wines are matured in traditional old oak Fuder casks at a constant year-round temperature of 8°C (45°F). In the mid 1990's, the family has invested heavily into modern technology, gentle handling of uncrushed grapes and temperature controlled fermentation equipment. The vintages since 1997 reflect this improvement.

Margrit Müller-Burggraef, a granddaughter of Dr. Hugo Thanisch, passed the estate on to her niece, Barbara Rundquist-Müller in January of 2007. Since then, considerable effort has been taken to practices sustainable agriculture in its now 16 hectares (40 acres) of prime Mosel Valley vineyards, with no use of pesticides, herbicides (special herbs are planted to kill weeds), insecticides (use of pheromones instead), no chemical fertilizers (only mulch from pips, stems and skins of grapes) or heavy machinery which compacts the stony soils with nearly all work done by hand. Environmentally-friendly practices extend to the cellar where there is no use of artificial enzymes, sorbic acid (commonly used to stabilize wine), industrial cleaners and only minimal use of sulphur dioxide. The results produce wines with more purity and expression of their unique terroirs.

**Bernkasteler Lay  
Riesling Auslese 2013**

"Lemon and orange zest flavors on the nose of the 2013 Bernkasteler Lay Riesling Auslese lead to delicate, finesse-filled and lovely concentrated palate with a lingering, salty finish and lime confit flavors in the aftertaste."

**93 points**  
*The Wine Advocate* 02/15

**93 points**  
*Wine Enthusiast* 06/15

**2012**  
**95 points**  
*Wine Spectator* 02/28/14  
**93 points, "Cellar Selection"**  
*Wine Enthusiast* 06/14  
UPC # 8 36957 00067 7



**Berncasteler Doctor Riesling  
Auslese 2013**

"Lemon and orange zest flavors on the nose of the 2013 Berncasteler Lay Riesling Auslese lead to delicate, finesse-filled and lovely concentrated palate with a lingering, salty finish and lime confit flavors in the aftertaste."

**93 points**  
*The Wine Advocate* 02/15

**2012**  
**94 points**  
*Wine Spectator* 02/28/14  
**94 points, "Cellar Selection"** 06/14  
**"#79 Top 100 Cellar Selections of 2014"**  
*12/14 Wine Enthusiast*  
UPC # 8 36957 00092 9 (375ML)  
UPC # 8 36957 00086 8 (750ML)



2014 vintage

**Dr. H. Thanisch Feinherb  
Riesling 2014**

"Luscious peach and blossom notes perfume this plucky off-dry Riesling. Laced with honey and tart tangerine acidity, it's easy, fresh and approachable. Drink now."

**88 points**  
*Wine Enthusiast* 02/16  
UPC # 8 36957 00083 7



**Bernkasteler Badstube  
Riesling Kabinett 2014**

"Whiffs of turmeric and saffron lend exotic flair to this bracing lemon-lime Riesling. Off-dry in style, it's refreshing and quaffable, yet remarkably complex if you'll give it the time and attention it deserves. Drink now through 2020."

**91 points**  
*Wine Enthusiast* 02/16  
UPC # 8 36957 00084 4



**Dr. Thanisch Riesling Spätlese  
Troocken 2014**

"The 2014 Thanisch Riesling Spätlese trocken offers a clear and aromatic, very elegant and well balanced bouquet of ripe stone fruits and finely flinty aromas. Full-bodied and intense on the palate, this is pure and mineral Mosel Riesling with lovely ripe and rich fruit, as well as a lingering purity and stimulating grip and tension giving minerality. It is bottled with 10.5% alcohol, but really dry but rich in extracts."

**88 points**  
*Wine Advocate* 03/16  
UPC # 8 36957 00306 7





2015 vintage

The wine-growing tradition of the 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. The quality of the family's wines soon extended their excellent reputation far beyond the Mosel valley.

At the end of the 18th Century, the Thanisch's acquired the Berncasteler Doctor vineyard, a very steep site with deep Devon slate structure, situated behind and overlooking the rooftops of the quaint old town of Bernkastel. Without a doubt, the Doctor Vineyard is the most valuable and most famous German site. The Thanisch estate (the heirs Müller-Burggraef) included over 12 hectares (over 30 acres) of the best sites in the middle Mosel valley.

Quality is still the standard of the Thanisch family estate. A great part of this quality is due to the Doctor Cellar that is hewn deep into the rocks beneath the vineyard. Here all Thanisch wines are matured in traditional old oak Fuder casks at a constant year-round temperature of 8°C (45°F). In the mid 1990's, the family has invested heavily into modern technology, gentle handling of uncrushed grapes and temperature controlled fermentation equipment. The vintages since 1997 reflect this improvement.

Margrit Müller-Burggraef, a granddaughter of Dr. Hugo Thanisch, passed the estate on to her niece, Barbara Rundquist-Müller in January of 2007. Since then, considerable effort has been taken to practices sustainable agriculture in its now 16 hectares (40 acres) of prime Mosel Valley vineyards, with no use of pesticides, herbicides (special herbs are planted to kill weeds), insecticides (use of pheromones instead), no chemical fertilizers (only mulch from pips, stems and skins of grapes) or heavy machinery which compacts the stony soils with nearly all work done by hand. Environmentally-friendly practices extend to the cellar where there is no use of artificial enzymes, sorbic acid (commonly used to stabilize wine), industrial cleaners and only minimal use of sulphur dioxide. The results produce wines with more purity and expression of their unique terroirs.

**Dr. H. Thanisch Feinherb Riesling 2015**

“Very good quality. Light bodied, crisp, and fruity and floral in character (peach, lime, honeysuckle, pineapple), it is moderately intense in flavor, and lingering on the finish. Fine value. [2018-2019].”

**3+ / 5 stars**

*Restaurant Wine 07/17*

UPC # 8 36957 00083 7



**Bernkasteler Badstube Riesling Kabinett 2015**

“While initially a bit earthy and savory on the nose, this ethereal kabinett abounds in fruity, floral complexities. Cutting and spry, its sweet, tangy citrus and stone-fruit flavors seem to dance nervously on the palate. It's nuanced and minerally, with a deliciously salty finish.”

**92 points**

*Wine Enthusiast 12/16*

“Racy and rich, with concentrated green peach and grapefruit flavors accented by notes of wet stone. Tropical details emerge on the minerally finish alongside hints of smoke. Drink now through 2021.”

**91 points**

*Wine Spectator 11/16*

UPC # 8 36957 00084 4



**Dr. Thanisch Riesling Spätlese Trocken 2015**

“An elegant, lean Spätlese, this wins on its transparency and drive. It's savory and stony without any hard edges, notes of jasmine and lemon blossoms adding layers and lift.”

**91 points, “Best Buy”**

*Wine & Spirits 02/18*

UPC # 8 36957 00306 7



Winesellers, Ltd.



**2016 vintage**

The wine-growing tradition of the 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. The quality of the family's wines soon extended their excellent reputation far beyond the Mosel valley.

At the end of the 18th Century, the Thanisch's acquired the Berncasteler Doctor vineyard, a very steep site with deep Devon slate structure, situated behind and overlooking the rooftops of the quaint old town of Bernkastel. Without a doubt, the Doctor Vineyard is the most valuable and most famous German site. The Thanisch estate (the heirs Müller-Burggraef) included over 12 hectares (over 30 acres) of the best sites in the middle Mosel valley.

Quality is still the standard of the Thanisch family estate. A great part of this quality is due to the Doctor Cellar that is hewn deep into the rocks beneath the vineyard. Here all Thanisch wines are matured in traditional old oak Fuder casks at a constant year-round temperature of 8°C (45°F). In the mid 1990's, the family has invested heavily into modern technology, gentle handling of uncrushed grapes and temperature controlled fermentation equipment. The vintages since 1997 reflect this improvement.

Margrit Müller-Burggraef, a granddaughter of Dr. Hugo Thanisch, passed the estate on to her niece, Barbara Rundquist-Müller in January of 2007. Since then, considerable effort has been taken to practices sustainable agriculture in its now 16 hectares (40 acres) of prime Mosel Valley vineyards, with no use of pesticides, herbicides (special herbs are planted to kill weeds), insecticides (use of pheromones instead), no chemical fertilizers (only mulch from pips, stems and skins of grapes) or heavy machinery which compacts the slaty soils with nearly all work done by hand. Environmentally-friendly practices extend to the cellar where there is no use of artificial enzymes, sorbic acid (commonly used to stabilize wine), industrial cleaners and only minimal use of sulphur dioxide. The results produce wines with more purity and expression of their unique terroirs.

**Dr. H. Thanisch Feinherb Riesling 2016**

"Sweet-savory traces of caramel and salt lend interest to this fresh, citrusy Riesling. Juicy lime and lemon flavors are a shade off dry but refreshing and precise. Enjoy now through 2019."

**89 points, "Best Buy"**  
*Wine Enthusiast 02/18*

"Juicy, with rose water and stone fruit flavors at the core, framed by spice and savory elements. Shows good balance and persistence. Drink now through 2020."

**88 points**  
*Wine Spectator web '18*

"From purchased grapes from the Bernkastel area, the 2016 Riesling Dr Thanisch offers a clear and ripe Riesling bouquet. Bottled with 14 grams of residual sugar, this is a round, juicy, very fruity and easygoing Riesling with a delicate grip and salty finish. Truly stimulating and with an attractive fruitiness. That's Riesling to quaff, a so called "Saufwein" made for conversations. This has nice acidity and mineral purity in the aftertaste. Drink 2018-2023."

**87 points**  
*The Wine Advocate 04/18*  
UPC # 8 36957 00083 7



**Bernkasteler Badstube Riesling Kabinett 2016**

"Earth, smoke and slate contrast sweet, juicy bursts of white peach, raspberry and grapefruit in this spry kabinett. It's unctuously fruity yet zesty, finishing on a long, chalky mineral tone. While integrated and irresistible already, it's likely to maintain fresh appeal till at least 2025."

**91 points**  
*Wine Enthusiast 02/17*  
UPC # 8 36957 00084 4



**Berncasteler Doctor Riesling Kabinett 2016**

"While feather light and ethereal in texture, there's an abundance of plump, juicy yellow cherry, guava and even strawberry fruitiness here. It's unabashedly forward and fruity yet racy and fresh. The finish lingers on a lovely floral tone."

**92 points**  
*Wine Enthusiast 04/18*

"This small vineyard sits right behind the village of Bernkastel, the hundred-year-old vines clinging to a slope of weathered slate. Facing south to southwest, it's warmer than the neighboring vineyards, the first to be free of snow in spring. That warmth shows in this 2016: It's as juicy as a late-season peach, its sweet, ripe fleshiness balanced by a little fruit-skin bitterness. The initial flinty notes turn to scents of orange blossoms and honey, a gentle ending for an opulent Kabinett."

**92 points**  
*Wine & Spirits 02/18*  
UPC # 8 36957 00085 1



**2017 vintage**

**Bernkasteler Badstube Riesling Kabinett 2017**

"Here comes the first bottling of the new vintage of Thanisch's most successful wine in the US: here is the 2017 Riesling Bernkasteler Badstube Kabinett (AP 04 18). Clear, fresh and flinty on the nose with bright and perfectly ripe fruit aromas, this is a gorgeously lush, light and piquant Ka bi nett with mouth-filling fruit and lingering salinity and piquancy. Very stimulating, indeed, and super sexy. Drink 2018-2035."

**92 points**  
*The Wine Advocate 04/18*  
UPC # 8 36957 00084 4



Winesellers, Ltd.