

Dr. Pauly Bergweiler

BERNKASTELER BADSTUBE

Riesling Kabinett 2020



The closest vineyard to the Wine Estate is the Bernkasteler Badstube (loosely translated to the roman spa of Bernkastel). Our property is split into many small lots, totaling to about 15 acres. The main soil type in the Bernkasteler Badstube is a medium-deep clay-slated residual soil having varying parts of loam and stone mineral content. In some areas one encounters pure slate having a high mineral content.

BERNKASTELER BADSTUBE — Situated around the city of Bernkastel, which is more than 1000 years old, the Badstube vineyard has a gentler slope and richer soil than the other vineyards belonging to the Dr. Pauly-Bergweiler estate.



LOCATION

Bernkasteler Badstube



ESTATE

Dr. Pauly Bergweiler



VARIETALS

100% Riesling Kabinett



SWEETNESS

ALCOHOL: 8.0%

RES. SUGARS: 55.7 G/L



ACIDITY

ACIDITY: 9.4 G/L



VINES &
VITICULTURE

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TASTING
NOTES

The Badstube Kabinett has a bouquet of ripe apricot, with spicy & exotic notes. Well-integrated acidity is combined with nuances of apple, nutmeg & white pepper. This wine achieves a nice balance between sugar and acidity.



Food Pairing: Try this Riesling with scalloped veal schnitzel with mushrooms and Gruyere cheese, served with mashed potatoes.



UPC: 8 83122 77402 4
12pk / 750mL

