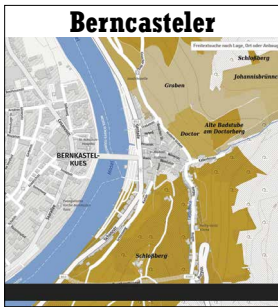


BERNCASTELER DOCTOR

Riesling Kabinett 2019




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 Berncastel-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 Berncastel. The Doctor name originates in a legend about Prince Boemond II of Trier who fell sick and then was cured by a wine from this vineyard. Medicinal powers of fine wines are today being re-discovered! Without a doubt, the Doctor Vineyard is the most valuable and most famous German site.

BERNCASTELER — The legendary Berncasteler Doctor vineyard is located behind the village Berncastel and is one of the most famous vineyards in Germany. This 100% steep site with a South-South-West orientation consists of medium deep, stony, loamy weathered agrillaceous schist. Planted with up to 80 year old vines, full-bodied spicy wines are grown here. The South-South-West orientation of the vineyards guarantees optimal sunshine throughout most of the day.




UPC: 8 36957 00085 1
12pk / 750mL


 **Berncasteler**
LOCATION


 **VINES & VITICULTURE**
This 100% steep site with a South-South-West orientation consists of medium deep, stony, loamy weathered agrillaceous schist.

 **Dr. H. Thanisch**
ESTATE

 **TASTING NOTES**
It is underlined by a lively acidity and minerality so typical of the Doctor vineyard site. It is an extremely complex wine with a tremendous aging potential. Carries an aroma of hot stones, with dark currant and nectarine flavors supported by a lively acidity. This is rich and juicy on the finish, offering notes of white chocolate and spice.

 **100% Riesling Kabinett**
VARIETALS

 **ALCOHOL: 7.7%**
RES. SUGARS: 91.3 G/L
ACIDITY: 7.7 G/L

 **Food Pairing:** Not only great with lobster, scallops and other seafood, but also a great companion to the spices used in the modern American "fusion"-dishes.

