Dr. H. Thanisch
ERBEN MÜLLER-BURGGRAEF

FEINHERB
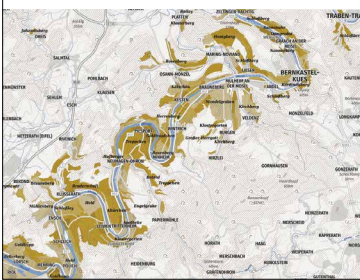## *Riesling* 2022

Bernkasteler/Piestporter/Trittenheimer

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. 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. 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.

Sourced from the middle Mosel area, black & blue slate is the predominant structure of these steep hillsides, sloping down to the Mosel river. The terroir is reflected in the wine with that flinty minerality.

LOCATION
middle Mosel area

ESTATE
Dr. H. Thanisch

VARIETALS
100% Riesling

ALCOHOL: 10.3%
RES. SUGARS: 23.1 G/L
ACIDITY: 7.9 G/L

VINES & VITICULTURE
Black & blue slate is the predominant structure of these steep hillsides.

TASTING NOTES
Picked early at Kabinett-level Ripeness, grapes from the Mosel vineyards are fermented to a just dry-off wine in order to produce a drier-style Riesling to pair with a wide array of foods or simply drink as an aperitif. This wine is extremely well structured with a deep golden color and powerful but also elegant characteristics: Minerals, peaches, pear cumquat, watermelon, currant grapefruit with a hint of gooseberry and raspberry. It is blended with the Badstube Kabinett from the Dr. H. Thanisch estate to increase the quality and character of the wine but it is not a 100 % Estate wine.

Food Pairing: An ideal match with Asian cuisine, particularly sweet & sour dishes or sushi. It will also match most delicately flavored poultry and seafood dishes.

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12pk / 750mL