



Tesch Riesling Königsschild 2022

Königsschild stands for elegant and precise Riesling. This is ensured by the soil, which mainly consists of limestone. South of the LÖHRER BERG we find the calcareous stone mixed with loess and river clay that form the KÖNIGSSCHILD. The roots of the old vines follow the seeping water up to 15 meters into the ground, which loosely holds the soil together. The Rieslings grown here show off a bouquet of floral scents and a somewhat reserved character, especially in their youth. The flavors are soft, elegant and refined.

92+/100 Robert Parker
93/100 James Suckling (Stuart Pigott)
16+/20 Jancis Robinson
92/100 The Fine Wine Review

"The 2022 Königsschild Langenlonsheimer Riesling trocken opens with a pure and intense yet still slightly untamed (reductive) bouquet of ripe and well-concentrated fruits cultivated on limestone soils mixed with loess-loam. Mouth-filling and lush yet also tight and structured on the medium to full-weighted body, this is a quite complex and promising dry Nahe Riesling with a stringent but also saline and refreshing citrusy finish. It has very good length. 12% stated alcohol. Screw cap. Tasted in October 2023." 92+ | S. Reinhardt | www.robertparker.com

"Tesch's Königsschild is medium-weight with a strong acidic attack with grapefruit and other citric flavors and good concentration, nervosity, and density. This wine is from limestone soils and is usually my favorite of Tesch's lineup, although not quite in 2022 at this point. Screw cap closure. 12.0% stated alcohol." 92/A | C. Kolm | TheFineWineReview

"So flinty and energetic it takes your breath away. Blade-runner acidity and lemon zest freshness, but also stacks of fruit. Very exciting long finish that's as straight as an arrow. Drink or hold." 94 | S. Pigott | www.jamessuckling.com

"Full screwcapped bottle, with its turquoise label, just 1,160 g. Grown on limestone and loess. Finely chiselled with real precision but good citrus extract too. A pleasure already! And impressively long. Drink 2023 -2027" 17/20 | J. Robinson | www.jancisrobinson.com

18.18 €

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| Winery | Tesch |
| Country - Region | Germany, Nahe, Cru Karthäuser |

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| Winestyle | White: complex & mineral |
| Grape Variety | Roter Traminer (Savagnin Rosé) |
| Viticulture | Responsable viticulture |
| Winemaking | Hand-picked, 24 hours cold maceration, pied de cuve |
| Maturation | One year maturation in stainless steel on the fine lees. Hardly any battonage. |
| Drinking window | 2024-2032 |
| Gastronomy | Aperitif, seafood, fish dishes of all kinds, Asian, sauerkraut, poultry,... |
| Volume (cl.) | 75.0 |
| Alcohol percentage | 12.0 |