



Tesch Riesling St. Remigiusberg 2023

St. Remigiusberg stands for elegant and structured Riesling with a silky core. Directly adjacent to the Karthäuser lies one of the smallest individual vineyards in the Nahe, ST. REMIGIUSBERG. Weathered volcanic rock and iron-rich clay are defining characteristics of the soil here. With low yields and high extracts, these wines are not for the faint of heart. Lush fruit in their youth, they often develop mandarin notes as they age. A structure that is both deep and elegant gives these Rieslings an unmistakable silkiness without ever compromising their inner tension. Historically, St. Remigiusberg was associated with the Benedictine monks of Laubenheim and their Prince-Abbot of Reims, who was canonized after his death.

95/100 Robert Parker

97/100 James Suckling (Stuart Piggot)

17.5/20 Jancis Robinson

97 points. How could the beauty of a ripe apricot be married to a lightning strike? That's what this extraordinary dry riesling does. Generosity and purity are redefined as this flies over your palate with a staggering energy. The flash may be too bright for you, but that doesn't alter the fact that it is a brilliant illumination that lights up the sky." - James Suckling

"This St. Remigiusberg is again one of the best Nahe Rieslings and can compete with all the Grosses Gewächs!" - Robert Parker

21.90 €

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| Winery | Tesch |
| Country - Region | Germany, Nahe, Cru St Remigiusberg |
| Winestyle | White: complex & mineral |
| Grape Variety | Riesling |
| Viticulture | Responsible 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. |

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| Drinking window | 2024-2032 |
| Gastronomy | Aperitif, seafood, fish dishes of all kinds, Asian, sauerkraut, poultry,... |
| Volume (cl.) | 75.0 |
| Alcohol percentage | 11.5 |