



Tesch Riesling Königsschild 2014

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.

We couldn't pass up this 2014. Coming from a colder year, it was a bit strict in its youth; but what a beauty it has become after 10 years of bottle maturation. A gem that can mature for at least another 10 years.

15.50 €

Winery	Tesch
Country - Region	Germany, Nahe, Cru Karthäuser
Winestyle	White: complex & mineral
Grape Variety	Roter Traminer (Savagnin Rosé)
Viticulture	Responsible viticulture
Winemaking	Hand-picked, 24 hours cold maceration, pied de cuve
Maturation	One year maturation in stainless steel on the fine yeast residues. Hardly any battonage.
Drinking window	2024-2035
Gastronomy	Aperitif, seafood, fish dishes of all kinds, Asian, sauerkraut, poultry,...
Volume (cl.)	75.0
Alcohol percentage	12.0