



*Rudi Wiest*  
SELECTIONS

Vintage:..... 2012  
Estate.....Zilliken  
Region:..... Saar  
Name: ..... Estate Riesling  
Grape:..... Riesling  
Ripeness: ..... QbA  
Style: ..... Feinherb (Medium Dry)  
Alcohol: ..... 11.5%  
Residual Sugar: ..... 17 gm/L  
Soil type: ..... Devon Slate  
Production level: ..... 2,000  
Closure: ..... Stelvin  
UPC: ..... 7 67946 12133 5

**Estate:** As early as 1742 ancestors of the Zilliken family were active as wine producers in the villages of Saarburg and Ockfen. Today Hanno Zilliken and his daughter Dorothee are responsible for crafting Zilliken Riesling. The estate's cellars are the deepest in the Saar. They offer an unparalleled environment with near 100% humidity and a constant temperature of 48°F. The wines are fermented and matured in German oak (neutral) 1,000 liter barrels (Fuders). This cool, damp environment provides optimal conditions to produce Rieslings with great aging potential.

**Tasting Note:** The aromatics offer fine mineral and ripe pear aromas. The palate is so pure, displaying Meyer lemon and tangy grapefruit notes, all supported by wonderful mineral and acid details. A hallmark of the Butterfly is the wine's food flexible style.

**Food Affinity:** This Feinherb (Medium Dry) Riesling is outstanding to enjoy on its own, but is also extremely food friendly and pairs well with a wide variety of dishes, such as seafood, poultry, pastas and salads.

