



*Rudi Wiest*  
SELECTIONS

Vintage:..... 2009  
Estate..... Zilliken  
Region:..... Saar  
Name: ..... Estate Riesling  
Grape:..... Riesling  
Ripeness: ..... QbA  
Style: ..... Fruity  
Alcohol: ..... 10.0%  
Residual Sugar: ..... 40 gm/L  
Soil type: ..... Devon Slate  
Production level: ..... 1,800  
Closure: ..... Stelvin  
UPC: ..... 7 67946 12100 7

**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:** Fine minerals and white peach fruit are the primary aromas found in this Riesling. On the palate the wine is very succulent, with a spicy mid palate. It also shows flavors of red raspberry, apple and white peach with an impressively long finish.

**Food Affinity:** Great to enjoy on its own, but also great with salads and spicy dishes or fusion cuisine.

