



*Rudi Wiest*  
SELECTIONS

Vintage: ..... 2011  
Estate ..... Zilliken  
Region: ..... Saar  
Name: ..... Saarburger  
Grape: ..... Riesling  
Ripeness: ..... Kabinett  
Style: ..... Fruity  
Alcohol: ..... 8.0%  
Residual Sugar: ..... 59 gm/L  
Soil type: ..... Devon Slate  
Production level: ..... 600  
Closure: ..... Cork  
UPC: ..... 7 67946 12101 4

**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:** This village Kabinett shows aromas of mineral and pear. It has a wonderfully ethereal mouth feel - a Zilliken trademark - all complemented by a fine, dusty, minerality. On the palate it is so pure and bright; it shows pear, white peach, and a hint of red fruit. The lemon toned acid is quite tangy, making for a mouthwatering Riesling.

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

