



## Tesch Riesling St. Remigiusberg 2022

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.

94/100 Robert Parker  
95/100 James Suckling (Stuart Pigott)  
16.5+/20 Jancis Robinson  
92+ The Fine Wine Review

"The 2022 St. Remigiusberg Laubenheimer Riesling trocken opens with a clear and delicate bouquet of ripe red and yellow-skinned apples and finely flinty or rocky notes from the volcanic soils. The full-bodied dry Riesling is pure and saline as well as super vital and tensioned yet also intense and complex, with a long, aromatic, seriously structured and terroir-driven finish. It is, again, the grand cru of Martin and son Johannes Tesch who did a great job in a challenging vintage. They have found the right answers to this exceptionally dry and hot vintage that you don't taste or feel in the 2022s and particularly not in the Saint Remigiusberg, which was bottled with a moderate 11.5% stated alcohol. Stelvin screw cap. Tasted in October 2023." 94 | S. Reinhardt | [www.robertparker.com](http://www.robertparker.com)

"In its heart this is round and ripe but this is like an olive on a skewer thanks to the very racy and pointed acidity. The finish is like sea spray blown in your face by the wind. So much blood orange, pomegranate and a touch of fresh chili, too. Drinkable now, but best from 2025." 95 | S. Pigott | [www.jamessuckling.com](http://www.jamessuckling.com)

"The St. Remigiusberg is a bit lighter and more elegant than the Königsschild at this stage and has more of a lemon tinge to its citric fruit. Screw cap closure. 11.5% stated alcohol." 92+/A | C. Kolm | [TheFineWineReview](http://TheFineWineReview)

"Full screwcapped bottle, with its orange label, just 1,154 g. Grown on weathered volcanic rock and iron-rich clay. Intense nose and marked acidity but great elements for the future. Bone-dry, tingling finish. Lots of life here! Drink 2023 – 2029" 16,5+/20 | J. Robinson | [www.jancisrobinson.com](http://www.jancisrobinson.com)

21.90 €

Winery	Tesch
Country - Region	Germany, Nahe, Cru St Remigiusberg
Winestyle	White: complex & mineral
Grape Variety	Riesling
Viticulture	Responsable 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.
Drinking window	2024-2032
Gastronomy	Aperitif, seafood, fish dishes of all kinds, Asian, sauerkraut, poultry,...
Volume (cl.)	75.0
Alcohol percentage	11.5