



Tesch Riesling Königsschild 2023

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.

94/100 Robert Parker
17/20 Jancis Robinson
95/100 James Suckling (Stuart Pigott)

What do they say at Tesch themselves about Vintage 2023? One of the most complex they have ever made.

2023 got off to a relaxed start. The spring, especially May, was cool and damp. After the extremely dry previous year, this was a blessing for the vines. Our young vineyards in particular, whose root system is not yet so well developed, benefited from the rainfall. The vines budded relatively late, allowing them to grow normally.

In the summer of 2023, it was very hot and dry for a few weeks. At the end of June, optimal conditions prevailed for the grape blossom. As there was enough water available, the vineyards developed wonderfully. At this time, we assumed a 'normal' harvest time in October.

But things turned out differently again. In September, it was still very warm and humid at the same time. As a result, the grapes ripened much faster than expected. The surprisingly early harvest was a real challenge for us. We joined forces to bring in the fully ripe grapes in record time. Our team really did a great job!

Such a strong change in weather conditions leads to impressively complex wines. The fruit flavours are more exotic and the impression of the wines is richer. This is why the 2023 vintage is one of the most complex Riesling vintages of the last decade.

18.18 €

Winery	Tesch
Country - Region	Germany, Nahe, Cru Karthäuser

Winestyle	White: complex & mineral
Grape Variety	Roter Traminer (Savagnin Rosé)
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	12.0