

Bastgen Kestener Paulinshofberger Riesling Grosses Gewachs

Weingut Bastgen

Germany - Mosel

Strong straw yellow. Clover honey, buttery notes, hints of hazelnut, citrus peel. On the palate with tension, tart acid structure, crunchy apple, tastes very intensely of lemon peel, some oyster shell. Refreshing and elegant.

Specifications

Wine Type	White
Varietals	100% Riesling
Age of Vines	Average 40 years
Agricultural Practices	Organic
Soil type	Iron rich grey slate
Vinification	Dry farmed, hand-harvested, crushed before pressing, barrel, no malo, one round of racking, one round of filtering, extra long time on the lees to increase complexity (7 months) and to buffer up the acidity, 2 years of additional bottle aging to smoothen out. Residual sugar 8,6 g/l Acidity 9,1 g/L
Production	50 (9-liter cases)
Pairings	ocean cuisine, white meats



Codes, Weights and Measures

UPC	7 84585 01553 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01553 2
Case Weight	34
SRP	\$ 37.99 USD 750mL Bottle

Reviews and News

2023 Bastgen Kestener Paulinshofberg Riesling Grosses Gewachs - 95 PTS - JS
2021 Bastgen Kestener Paulinshofberg Riesling Grosses Gewachs - 91 PTS - JS
2013 Bastgen Kestener Paulinshofberg Riesling Grosses Gewachs - 92 PTS - WE
2011 Kestener Paulinshofberg Grosses Gewachs Riesling Auslese - 92 PTS - IWINE