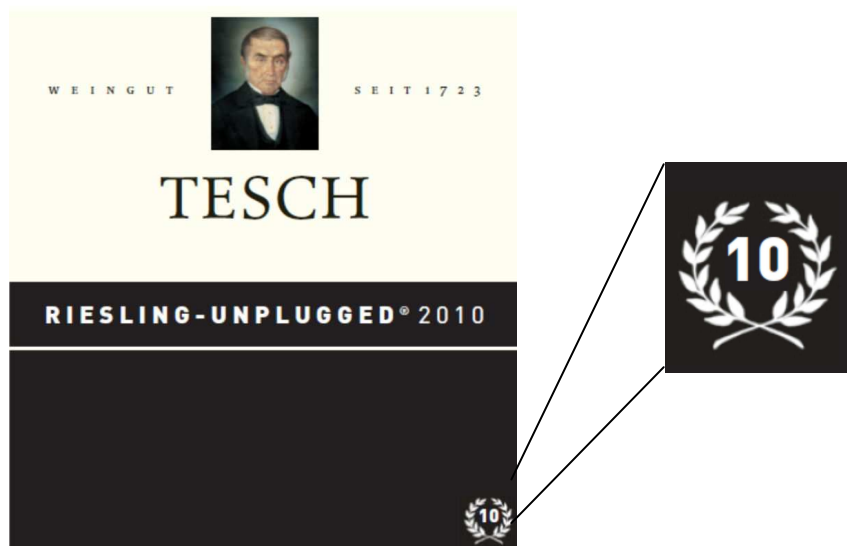


10 YEARS RIESLING-UNPLUGGED

The wine estate Tesch is celebrating its 10th anniversary of RIESLING-UNPLUGGED. 10 Years ago Martin Tesch released this wine for the first time and was trendsetting with the style of wine, the new modern packaging and brand name. Not a few colleagues of Martin predicted a prompt breakup of this product. But they did not consider Martin's endurance and changing consumer preferences.

Now Unplugged is bigger than ever before and became role model for several other wines in Germany. With its straight aromas, low alcohol and great balance Unplugged represents the archetype of Riesling from Germany. The anniversary is communicated on the label with a 10 in a garland of corn.



GEYERSBERG RIESLING fly's EMIRATES FIRST CLASS

Riesling Geyersberg trocken (dry) from estate Dreissigacker in Bechtheim Rheinhessen has been selected to be served at the First Class of Emirates Airlines. Emirates is one of the best and most contemporary airlines worldwide. With the selection of this dry single vineyard wine from a young and aspiring producer Emirates proved to be on the forefront of good taste even with the selection of fine German wines.



DUIJN certified DEMETER

The wine estate Duijn is certified Demeter and organic. Jacob discovered the philosophy of bio-dynamic wine growing already several years ago. Since 2006 Jacob is cultivating his vineyards following the standards of Rudolf Steiner. Since 2010 Jacob is certified organic and biodynamic by Demeter.



TESCH review at Vancouver Straight

Only recently the Tesch wines were reviewed by a smart journalist of the Vancouver Straight magazine. The article is so concisely, amusing and insightful that we would like to share it in full length.

Fabulous Tesch Rieslings screw with cap tradition

By [Jurgen Gothe](#), August 23, 2011

A brilliant, new (to us, anyway; the winery has been at it since 1723) trio of Rieslings has strolled into town, and like the proverbial western stranger, has raised all kinds of dust. Time to shake hands with the Tesch trio. My colleague Anthony Gismondi recently called it “the antithesis of Germany’s complicated grading and labeling system”, going on to give the Tesch concept and operation “a perfect 100 points”.

There is indeed much to like in this brace of Rieslings from vineyards along the Nahe (the sometimes all-but-forgotten German wine river, what with the Moselle getting all the attention). Two are specialty listed (both available through LDB stores) and one is speculative, available only from a central purchasing outlet. None is cheap, and all are Stelvinized (topped with screw caps).

I still recall the day—it wasn’t too many years ago, at a wine event in Victoria—when I asked a somewhat pompous German wine heavy (is that redundant?) when his country would make the move to Stelvin screw caps. “Never!” he thundered. If he’d worn a monocle it would have fallen out. “Cork always. Forever!” I don’t remember who he was or if he still is. But thank heavens he, like many of his ilk, has fallen off one of the flat edges of the earth! Many others have seen the light—certainly Martin Tesch and his dedicated crew. The dinovinos are disappearing in the dust.

To table, then, glasses akimbo!

Tesch Riesling Trocken Unplugged 2009 (*specialty*)

Trocken, of course, means “dry” and Unplugged means unplugged, further elucidated on the back label by winemaker Martin Tesch as coming from “the rock and pop scene” as being an “appreciation of manual craftsmanship and for the realization that not every innovation and trend automatically make (music) better. At Tesch we have transferred this idea to our subject: Riesling.”

So what you get is big, mouth-filling, gulpable, fruity, fresh, ripe but dry dinner wine; pale, with lime-green glints in the glass, lots of mineral edges. It wants delicate dishes, favouring simple fish with fresh herbs, steamed potatoes, asparagus, and mellow cheese.

Tesch KarthAuser Riesling Trocken 2009 (*specialty*)

Lush and bright, super-fruited with citrus and some grapefruit and lime, not remotely sweet but also not so austere dry as many trockens—neat trick, that! A treat with twice-baked potato salad and Debreciner sausage steamed with hot peppers and fresh rosemary, Dijon mustard on the side, and cherry tomatoes with rock salt and black pepper for dipping. Baguette and butter if you need it.

Tesch Langenlosheimer Königsschild Riesling Trocken 2009 (*speculative*)

Bracing and dewy fresh, the dry aspect is downplayed, and there’s a slight smokiness at first whiff. All three carry about 13 percent alcohol, which on some Rieslings could overwhelm the palate, but here, it all knits together beautifully with the fruit, the sweetness (or relative lack of it), and the acidity. For olive oil poached tuna fillets à la Lucy Waverman, prawns and asparagus wrapped in prosciutto on the grill, Italian bread salad, sashimi; let your imagination run free.

Like our own visionary Tilman Hainle of Peachland’s Working Horse Winery, Tesch likes to make a solid statement, leading off with über-dry. And he’s proud of his Stelvin statements.

<http://www.straight.com/article-436276/vancouver/fabulous-tesch-rieslings-screw-cap-tradition>

Sincerely Yours