

# TESCH



## Unplugged Riesling

Country:	Germany	Region:	Nahe
Type:	White	Varietal:	Riesling
Format:	12 x 750ml		

BC	AB	SK	MB
+814327			
Speculative			

## TASTING NOTES

Colour:	Light golden straw.
Aroma:	Intensely mineral with pleasant Riesling fruit.
Taste:	The palate is refined and elegant with a medium body and clear expression. The finish is long and aromatic with refreshing acidity.
Food:	Pair this wine with delicate fish dishes, spicy foods or shrimp and papaya salad.

## AWARDS & ACCOLADES

2020 ~ 93 Points. "The focus of a laser beam and the brilliance of a soaring guitar solo make this a remarkable dry riesling for this category. Wonderful lemon-blossom and lemon-cream aromas, plus a stunning harmony of ripeness of crisp, mineral acidity. Drink or hold. Screw cap." - James Suckling, Sep/2021

2020 ~ 90 Points. "The 2020 Riesling Unplugged opens very discreet yet clear and fresh on the nose. On the palate, this is a vibrantly fresh, dry, round, intense and piquant, straightforward Riesling with stimulating grip on the fresh and citric finish. 12.5% alcohol. Screw cap." - Robert Parker's Wine Advocate, Sep/2021

2020 ~ 90 Points. "Weingut Tesch was established in 1723 and is a classic producer in Germany's Nahe region. Unplugged is just as it sounds; free from wood and makeup, driven by racy, ripping acidity and juicy bright orchard fruits with a stony mineral undercurrent. Thought to be richer than the Mosel, it vibrates with electricity throughout and finishes with an orange peel essence that makes it as exotic as it gets for wine. This fabulous food wine is always impressive in its simplicity and complexity. Riesling nerds should stock up." - Anthony Gismondi - Gismondi on Wine, May/2023

## OTHER INFO

The introduction of "Unplugged" marks the beginning of a fundamental change in Martin Tesch's wine-making philosophy. In developing this wine, the estate set a new trend which exceeded all expectations. "In a time of mass production and standardization of taste, dry Riesling Unplugged represents a return to the basics of authenticity, balance and complexity." (Martin Tesch)

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