



## 20 Years of RIESLING UNPLUGGED®

From provocation to an established classic

When Martin Tesch presented this bone-dry Riesling to the public for the first time 20 years ago, there was an outcry in the wine industry. RIESLING UNPLUGGED® was perceived by many as a provocation. Too stubborn, too dry, an English name for a German wine. Accordingly, the economic consequences for the Tesch Winery were severe. Almost half of the regular customers left at that time.

Yet RIESLING UNPLUGGED® was only meant to point out the progressive simplification and sweetening of Riesling. 20 years ago, sweeter and fruitier Rieslings were the trend. Easy drinking was the order of the day.

Who would have seriously expected this outlaw-wine to become a classic. RIESLING UNPLUGGED® has become one of the icons of innovation in German viticulture. And therefore, the most famous and, in terms of volume, the most important wine of the winery.



## **The 20th vintage:**

2020 was the third dry and warm year in a row on the Nahe. The vines budded very early, as early as the beginning of April. After a cool May (fortunately without frost), warm, dry weather prevailed. The vines developed quickly, comparable to previous years. The old and deep-rooted vines came through the summer well. Damage due to the drought fortunately remained the absolute exception.

The cooler temperatures from September onwards slowed down the ripening process and allowed enough time for the development of multi-layered aromas. During harvest time, at the end of September, we were able to harvest fully ripe and healthy grapes. Perfect conditions for RIESLING UNPLUGGED®. Crystal-clear fruit, reminiscent of peach and apple, and a fine mineral framework characterise the anniversary wine. The 20th vintage has turned out to be somewhat more full-bodied than in previous years. As a result, the acidity appears particularly gentle.

Pictures: [www.weingut-tesch.de/professionals](http://www.weingut-tesch.de/professionals)

## **Technically, the concept „UNPLUGGED“ means:**

- Controlled, environmentally friendly viticulture: no mineral fertilisers, no insecticides, no herbicides
- Handpicked grapes
- No sweetening (fully fermented)
- No blending
- No chaptalisation
- No acidification
- No deacidification
- No aromatisation (e.g. with chips or barriques)

## **About the Weingut TESCH:**

Dr. Martin Tesch is among Germany's most renowned vintners. He helms his family's wine estate, nearly 300 years old, in Langenlonsheim in Germany's Nahe valley. The winery is specialized on dry Riesling. The TESCH portfolio features prize-winning single vineyard wines produced in the classic style and a selection of internationally recognized concept wines. Among the heavy hitters: RIESLING UNPLUGGED®, a wine that rejects the temptations of technology and artificial sweetening, and DEEP BLUE®, a complex white from Pinot Noir grapes. Premium craftsmanship and an innovative approach to branding form the foundation for the estate's success. Dr. Martin Tesch's bottles can be found in the kitchens and cellars of top chefs, restaurants and retail stores in more than 20 countries around the world.

Samples for tasting can be ordered here: [www.weingut-tesch.de/professionals](http://www.weingut-tesch.de/professionals)

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# TESCH

RIESLING

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