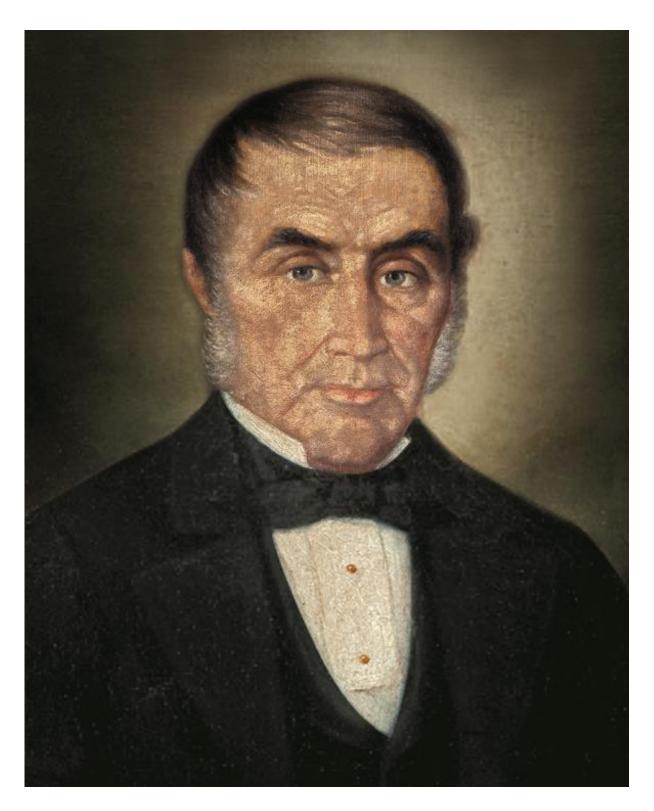
TESCH



PRESS KIT



PRESS KIT TESCH

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Dr. Martin Tesch is among Germany's most renowned vintners. He helms his family's wine estate, now over 300 years old, in Langenlonsheim in Germany's Nahe valley. 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.

1. History of the Estate

The earliest documentation of the family's ownership of the vineyards dates back to 1723. Johannes Mattheß (approx. 1673 – 1729) was the first vintner mentioned by name. His granddaughter Anna Catharina went on to marry Johann Martin Müller in 1769, leading to the renaming of the estate. It would bear the Müller moniker until the early 20th century.

The next major figure in the development of the estate was Johann Baptist Heckler, an influential cellarmaster during the rise of Staatskanzler Fürst von Metternich into a Rhein wine empire in the 1830s. His daughter Anna-Maria married into the Müller family and its estate in 1833.

Her brother Martin Müller (1800-1878) helped solidify the estate's finances and grew its international profile. A portrait of Martin Müller has graced our wine labels since that period.

The estate's "Müller" era came to a close soon after Hans (Johann) Tesch married the winemaker's daughter, Käthe Müller, in 1909. He assumed control of operations in 1910.

Dr. Martin Tesch, representing the 10th generation of the family, has led the estate since 1997. With a Ph.D. in biochemistry, he brought fresh ideas and a modern outlook to the tradition-rich estate. Renewing its focus on quality, the estate divested itself of half its vineyards. Only the finest sites were retained, containing almost exclusively Riesling vines.

The estate's philosophy now blends a traditional craftsman's approach of viticulture with fresh innovation. As an example, Tesch bucked the trends with his RIESLING UNPLUGGED®, a pure and unadulturated, fully fermented cult wine.

The estate's evolution has drawn notice beyond just consumers. TESCH also became the first wine estate to receive the coveted Red Dot Award for its corporate design.



Facts and Figures

Grape Varieties Riesling (90 %)

Pinot Blanc (5 %) Pinot Noir (5 %)

Vineyard Area Approx. 25 ha

Vines per Hectare Approx. 5,000

Age of Vines ranging up to 50 years old

Bottles Produced 150,000 annually

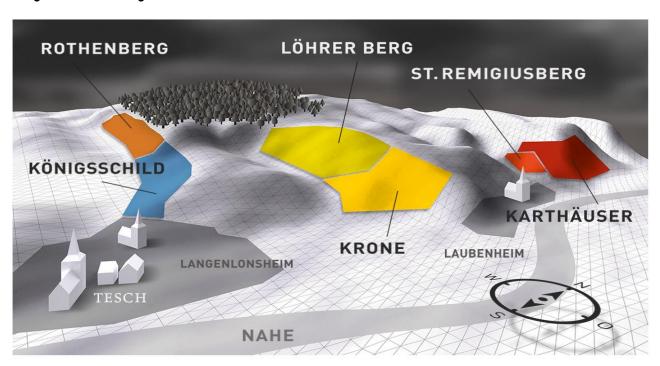
Retail prices 6.50 € - 49.00 €

2. Products

The majority of the vines for TESCH Rieslings are over 50 years of age, with deep roots and a tendency toward small yields. Their highly concentrated fruit gives our single vineyard Rieslings their notable expressiveness. We harvest solely by hand.

Our entire range of wines is dry, with fresh acidity and moderate alcohol levels spanning from $11.5\,\%$ vol - $12.5\,\%$ vol.

Single-Site-Riesling





Langenlonsheimer LÖHRER BERG

The LÖHRER BERG (= empty mountain) in Langenlonsheim is one of the oldest Riesling vineyards in the Nahe. In 1688 Elector Philip William of the Palatinate ordered the planting of Riesling here to the exclusion of all other grape varieties. Numerous natural springs nourish and enhance the loamy, gravel-laden soil and help make it exceptionally fertile. The vines, in place for more than 40 years already, produce juicy and apple-laced Rieslings that often develop subtle earthy notes with a bit of age.

• Langenlonsheimer KÖNIGSSCHILD

To the south of the LÖHRER BERG we find the calcareous limestone mixed with loess and river loam that form the KÖNIGSSCHILD. The roots of the old grape vines follow the seeping water as far as 15 m (50 ft) into the ground, helping to keep the soil loosely packed. The Rieslings grown here flaunt a bouquet of floral scents and a coy nature, especially in their youth. The flavors are soft, elegant and refined. The vineyard's name likely comes from its former ownership to the Imperial Palace in Ingelheim, the winter residence of Charlemagne.

Laubenheimer KRONE

The KRONE vineyard in the town of Laubenheim lies directly next to the LÖHRER BERG. Geographical proximity is, however, pretty much all these vineyards share. The steep southeast slope of the KRONE is characterized by a mix of light and coarse soils from decalcified loess and weathered sandstone that lend its Rieslings a highly complex character. Dramatic temperature extremes due to the exposure to the westerly winds, most pronounced at night, give the wine a somewhat edgy disposition with a pronounced citrus aroma.

Laubenheimer KARTHÄUSER

Situated above Laubenheim, this southwest-facing vineyard is formed in the shape of an amphitheater. The weathered sandstone soil collects and stores warmth efficiently, ensuring that the grapes planted here ripen first. The Rieslings produced from KARTHÄUSER grapes are almost as imposing as the vineyard itself: ripe, quiet, powerful, and spicy, with a tight structure and admirable acidic restraint. The name comes from its medieval owners, a cloister of Carthusian monks known for their vows of silence.

• Laubenheimer ST. REMIGIUSBERG

Directly adjacent to the Karthäuser lies one of the smallest of the single vineyards in the Nahe, ST. REMIGIUSBERG. Weathered volcanic rock and iron-rich clay are the defining characteristics for the soil here. With low yields and high extracts, these wines are not for the faint of heart. Opulent fruit in their youth often develop significantly mandarin notes with age. A structure both deep and elegant gives these rieslings an unmistakable silkiness without ever compromising their inner tension. Historically, St. Remigiusberg was associated with the Benedictine monks of Laubenheim and their Prince-Abbot of Reims, who was canonized after his death.



Concept Wines

TESCH's conceptual wines have earned a strong reputation far and wide. RIESLING UNPLUGGED®, a wine designed to counter technological excesses and over-sweetening of Riesling has become an instant classic. DEEP BLUE®, a complex white wine from the blue Pinot Noir grape has reached cult status.

RIESLING UNPLUGGED®

In rock and pop music, all-acoustic 'unplugged' shows are typically held in small venues, encouraging a private, even profound, relationship between performer and audience. Bereft of electronic enhancements and technical manipulations, musicians are encouraged to reinterpret their works into a more authentic and unadulturated sound. In an age of technological reproducibility and mass production, unplugged stands for artistry and the principle that not every innovation and trend actually delivers better sound.

RIESLING UNPLUGGED® was inspired by that movement. An honest wine waits below each screwtop: there is no natural inflation of alcohol levels or must concentration, nor are oak aromas or sugar added. A fine acidic corset supports the rich, ripe and juicy Riesling fruit, reminiscent of white peaches. A crisp acidity on the palate, lithe and polished, yet still distinctively dry.

DEEP BLUE[®]

Where sharks once roamed more than 30 million years ago, our Pinot Noir vines now hang. White wine from red fruit, DEEP BLUE® thrives on contradiction and defies traditional labels. A careful balance of tannins, minerality and fruit, this is pure drinking elegance with a silky Pinot finish. It pairs perfectly with the fish and sea creatures that once occupied its watery shores.

Special Editions

• "Weißes Rauschen" " (White Noise) for Die Toten Hosen

The TESCH estate has enjoyed a special relationship with the Düsseldorf punk rock band since 2005. Die Toten Hosen played a legendary MTV concert at Vienna's Burgtheater, at which they were served Unplugged® wine from TESCH. "Machmalriesling," a play on the title of the band's "Machmalauter" tour, became the band's own special house wine, poured for its guests on the tour.

"Weißes Rauschen" has been available since 2009. The concept and design for this Riesling trace back to the song by that name from Die Toten Hosen's 2004 album "Zurück zum Glück." TESCH for die Toten Hosen is a distinctive drink — fresh and straight-forward, with pure Riesling aromas reminiscent of apples and apricots.



Viniculture and Viticulture

Weingut Tesch was an early adopter of environmentally friendly viticulture and unstinting care for the vineyards.

The estate's dedication to sustainability means that it works without the use of herbicides, insecticides or mineral fertilizers. Environmentally friendly viticulture is costly and time consuming, but the results more than compensate the extra effort. The approach helps keep the ecosystem in balance and the vines from being overtaxed. The resulting wines are complex and full-bodied, with incredible cellarability. TESCH wines show best after 5 – 8 years of bottle aging.

The grapes are harvested by hand, partially destemmed, and after a short maceration are gently pressed. Once the must settles, it begins a cool fermentation at 15-19 degrees Celsius (59 - 66 degrees F). Four to six weeks after fermentation, the wines are racked. They are allowed to rest for an additional four to five months on the fine lees, then are racked for a second time, fined and filtered.

3. Bottle and Sizes



MAGNUM BOTTLES

Single-Site-Riesling | Riesling Unplugged®

WHOLE BOTTLES (750 ml)

Single-Site-Riesling | Riesling Unplugged® Deep Blue® | Rosé

HALF BOTTLES (375 ml)

Single-Site-Riesling | Riesling Unplugged®

LITER BOTTLES (1.000 ml)

Riesling | Pinot Blanc | Pinot Noir



QUARTER LITER BOTTLES (250 ml)

Riesling

Dr. Martin Tesch was a pioneering premium winemaker in the use of high-tech screw cap closures. The estate has also expanded its standard program to include both half-bottle and Magnum sizes. A set of 250 ml bottles was also developed for event use, delivered in a practical 9-unit cube.



4. Sustainability

Sustainability is at the center of Dr. Martin Tesch's philosophy, including when it comes to bottling and shipping: TESCH wines are packed in over 95 % recycled materials (cardboard, glass, aluminum).

The wines are bottled in high-tech lightweight glass, which requires almost 25 % less energy than conventional glass to produce and transport.

Dr. Martin Tesch was one of the first German winemakers to move to Stelvin screw cap closures. He based his decision on the system's ability to preserve the wine with little change to taste, unlike under natural cork. Freshness and longevity are also more reliably guaranteed.

The estate runs 100 % on green power.

5. Sales and Marketing

Dr. Martin Tesch supplies numerous top chefs, restaurants, and retail stores in more than 20 countries around the world. The wines of Langenlonsheim can be enjoyed in Berlin and Munich, as well as New York, Tokyo and Hong Kong.

Customers can also order wines through our online shop:

www.weingut-tesch.de/bestellung

6. Selected Reviews, Awards and Accolades

Wine critic Stuart Pigott is a tremendous fan of TESCH wines. He concluded an NYC tasting in June 2014 with the words: "The question was no longer whether to Tesch or not to Tesch, but how to Tesch and when to Tesch."

• 2016 RIELSING UNPLUGGED® | dry

Stuart Pigott for jamessuckling.com | 90 Points: The first impression of this bone dry Riesling is deceptively light, but there's more than enough substance tucked away in this modest frame to balance the lemony acidity, and the finish is so clean it makes you crave a seafood platter or an open-air rock concert right now.

2016 ST. REMIGIUSBERG | Riesling dry

Stuart Pigott for jamessuckling.com | 94 Points: Super-ripe pear, but also nectarine and mandarin notes give this bone-dry medium-bodied riesling enormous appeal. However, the fireworks come at the finish which is brimming with spice and mineral notes. This would go with anything from a burger to a roasted Bresse chicken with truffles!



2016 KARTHÄUSER | Riesling dry

Stephan Reinhardt for robertparker.com | 92 points: Intermixes tropical fruit aromas with precise mineral and herbal aromas on the bright, fine and multilayered nose—fascinating! A highly elegant and complex Riesling with a fine but tight structure and a pure, long and stimulatingly salty finish.

2015 LÖHRER BERG | Riesling dry

Stephan Reinhardt for robertparker.com | 91 points: Pure, intense and spicy on the nose, with a remarkable stony and flinty character underlined by lemon aromas. Firm, piquant and elegant on the palate, this is a medium to full-bodied, finesse-full and mineral Riesling with a salty, very persistent and promising finish.

2012 KARTHÄUSER | Riesling dry

Stephan Reinhardt for robertparker.com | 92 points: Lovely, pure, bright and fresh on the nose, offering a great Kastanienbusch purity with a coolish flintiness and citric flavor. Silky textured, enormously dense and juicy on the palate. This wine can probably go for another ten years and is only slowly reaching its best maturity.

• 2011 KARTHÄUSER | Riesling dry

Peer F. Holm, President of the German Sommelier Union e.V.: Ripe apricot and mineral notes, red grapefruit, fresh herbs, mint. Given time and space, it develops beautifully in the glass. Captivating opening. Spice, grip and texture. Well integrated acidity, charming creaminess with just a bit of bite and a long, lingering finish.

• 2016 DEEP BLUE® | Pinot Noir dry

VIVINO Wine Style Awards: - WINNER - Deep Blue® was voted favorite German Pinot Noir by the members of vivino.com, the largest wine aficonado portal.

7. Other Items of Note

For 10 years running, TESCH wines have been an exclusive product served backstage to artists at both the Wacken and Rock am Ring music festivals.



Curriculum Vitae Dr. Martin Tesch

Married, 2 children

Born i	n 1968
1985	Aloisiuskolleg der Jesuiten, Bonn Bad Godesberg
1988	Studies in Biology, Eberhard Karls Universität Tübingen
1994	German Federal Research Center for Nutrition, Karlsruhe
1995	Institute for Biotechnology, Research Center in Jülich
	Graduate Program in Molecular Biology, Heinrich Heine Universität Düsseldorf
1997	First vintage at Weingut TESCH, Langenlonsheim
1998	Doctorate, Heinrich Heine Universität Düsseldorf
2001	First vintage of RIESLING UNPLUGGED®
2002	First vintage for single vineyard Riesling
2003	First vintage of DEEP BLUE®
2005	Conversion of estate to screwtop closure
2006	Red Dot Design Award
2007	First vintage of Weißes Rauschen
2012	"Winemaker of the year" Frankfurter Allgemeine Sunday edition



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