

KESPELHER WINE SHIPPERS GmbH

Selected German and French Wines

Châteaux - Estates – Regionals

Gutenbergstr. 5, 65321 Heidenrod, Germany, Phone (06124) 9456, Fax (06124) 3053

Weingut Wwe. Dr. H. Thanisch – Erben Thanisch
Bernkastel-Kues
Mosel-Saar-Ruwer: Central Mosel

Note that we are dealing with the estate which is a member of the VDP! In 1994 the estate has been divided between the two sisters and the other part is running under Erben Müller-Burggräf (no VDP member!)

Today's owner is Sophia Thanisch-Spier (born in 1958). Her husband is a retired wine school teacher. They are having two daughters: Juliane (born in 1989) and Christiane (born in 1992). It is likely to happen that the estate will be conducted by a woman further on!

For those who are interested: "Wwe" is the short version for the German word "Witwe" which means widow. The viticultural tradition of the family dates from 1650. Dr. Hugo Thanish, a Prussian deputy, established the estate's international reputation, primarily by the spectacular awards and high prices for his wines at auctions. In 1895 his wife Katharina took the responsibilities of the estate and since then women have been running the business.

The classic "Art Nouveau" label has been in use since 1901 and it shows the beautiful estate's manor, built in 1884 with a view of the picturesque town of Bernkastel and the famous DOCTOR vineyard.

The estate has 6.5 hectares of vineyards in the best sites of the central Mosel:

Bernkasteler Doctor
Bernkasteler Graben
Bernkasteler Lay
Bernkasteler Badstube
Brauneberger Juffer-Sonnenuhr

The wine maker Olaf Kaufmann and the estate is growing Riesling by 100% and the owner likes to point out that they understand themselves as „Riesling specialists“ today and in the future.

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The annual production is 40000 litres in average and these are being vinified traditionally in stainless steel tanks and wooden barrels (Mosel-Fuder = 1000 litres) alternatively.

The wines are mainly finished in a fruity style with a moderate sweetness but they also release some dry and medium dry wines.

The top priority is on wines of the famous DOCTOR vineyard. The Kabinett and Spätlese wines from this vineyard are reflecting the ripeness of the grapes from this top site but also the mineralic traces of the slaty terroir. The Auslesen and the higher grades belong to the best of the central Mosel and are appreciated by wine lovers throughout the world.

Visitors are welcome to the unique cellar underneath the Doctor vineyard or to climb up more than 100 stairs to the pavilion on the top of the vineyard. The slopes of all Thanisch vineyards are steep with 50% in average but some are up to 60%. They cannot be worked with a tractor but only by expensive hand work. As well is there only hand picking of the grapes.

Careful grape selection and vinification in individual, small containers are the key to unique and outstanding wines.

Today's markets include Germany, U.S.A., Japan, Great Britain, Denmark, Belgium and Switzerland.

The wines are showing a remarkable longevity! Excellent with Asian food and seafood, fish and poultry!

The Guts-Riesling QbA is a good introduction (VALUE) to the fine world of Thanisch Rieslings!