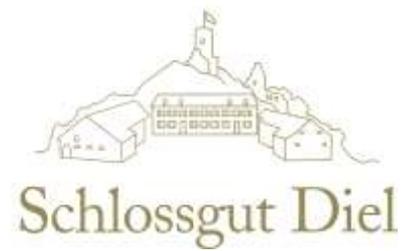


Wine Note:

BURGBERG Riesling Beerenauslese
Estate Bottled



Schlossgut Diel began acquiring parcels on the Dorsheimer Burgberg in the mid-1990s. The 2 hectares it currently holds represent over half of this steep vineyard and its one-of-a-kind microclimate. It is shaped like a basin and ringed by cliffs, a bit like an amphitheater. The iron-rich clay and quartzite soils lend Burgberg wines their unmistakably mineral character, with elegant aromas reminiscent of the rare wild herbs that thrive on the rocky face of the neighboring Eifel mountain.

Burgberg has long been considered one of the finest vineyards anywhere in the Nahe region, an opinion confirmed by its highest-possible classification in the official Prussian vineyard survey of 1901. Drawing on the Grand Cru model, the VDP-Nahe has classified the Burgberg as a "Große Lage." The "Beerenauslese" classification stands for naturally sweet premium wines from Große Lage sites.

Harvest:

Manual, multi-pass harvest of meticulously selected grapes from our estate's vineyards. Single berries were hand selected from shriveled, raisin-like fruits.

Vinification:

Gentle pressing followed by spontaneous fermentation with natural yeasts. Several months of maturation in small stainless steel tanks.

Pairing suggestions:

A favorite with classic pairings such as goose or duck foie gras as well as other diverse and sophisticated desserts. Naturally also a beautiful pairing with assorted blue cheese such as Fourme d'Ambert, Roquefort and Stilton.

Optimal Drinking Window:

Ten to thirty years after harvest.

Tasting Note 2011:

Aromas reminiscent of passion fruit and raisins, with intense fruitiness, Herbes de Provence, noble berry sweetness, honey, caramel, smoky notes, elegant minerality, concentrated fruit and a long sweet and sophisticated finish.



Cellaring Conditions:

Ideally stored in a cool, slightly damp and low-vibration cellar with consistent temperatures. If such a space is unavailable, these conditions today are best achieved through a modern wine refrigerator which can be optimized with temperature zones for both white and red wines. The recommended serving temperature for sparkling and white wines is around 8° C (46° F), for red wine around 15° C (59° F). The traditional adage to serve red wine at room temperature originates from a time before central heating!