

*Wine Note:*

## **DORSHEIM** Riesling Trockenbeerenauslese

*Estate Bottled*



Schlossgut Diel

In many ways, this specialty represents the apex of German viticulture. It is a naturally sweet crown jewel of any portfolio that requires a strict set of unique climatic conditions – and hence only occurs in exceptional vintages. Each individual shriveled grape is hand selected and harvested for its balance of concentrated natural fruit sweetness and acidity. Famous Trockenbeerenauslese vintages include 1959, 1971, 1976, 1989, 1995 and 2003.

It is inherent to the manner in which this wine is produced that harvest quantities are shockingly small, seldom more than a few hundred liters. Which makes Trockenbeerenauslese among the rarest and most precious of German wines.

### **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 and 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 or Stilton.

### **Optimal drinking window:**

Twenty to forty years after harvest.

### **Tasting Note 2011:**

Aromas reminiscent of passion fruit and raisins, with intense fruitiness, Herbes de Provence, noble raisin sweetness, honey, caramel, smoky notes, stunningly 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!