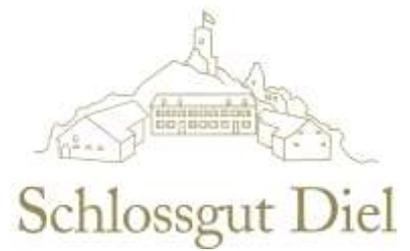


Wine notes:

Goldloch Riesling Auslese

Estate Bottled



It is rumored that gold was mined here back in the 17th century. The precious metal may be long gone, but it remains a goldmine for Schlossgut Diel, whose more than five hectares represent the lion's share of this splendid, steep, south-facing vineyard. The site's bedrock dates from the Permian Period and is covered by a thin layer of loam and plentiful gravel. The wine reveals delicate yellow fruit aromas, reminiscent of apricot and peach. Stony flint accents, a juicy body and an elegant finish are among the classic markers of wines from the Goldloch vineyard.

The Goldloch 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 Goldloch as a "Große Lage." The "Riesling Auslese" classification is reserved for nobly sweet wines from Große Lage sites.

Harvest:

Manual, multi-pass harvest of meticulously selected grapes from our estate's vineyards.

Vinification

Gentle pressing followed by spontaneous fermentation and several months of maturation in traditional wood barrels sourced from local oak and stainless steel tanks.

Pairing Suggestions:

Splendid when paired with duck and goose foie gras, apple and pear cake. Allow this bottle 10 years to mature and you'll have an unforgettably delicious aperitif.

Optimal Drinking Window:

Six to twenty years after harvest.

Tasting Note 2015

The nose opens with a cocktail of tropical fruits including pineapple, mango and passion fruit; refined natural sweetness, balanced acidic interplay and a vibrant 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!