

Wine Notes

BURG LAYEN Riesling Dry

Estate Bottled



Riesling has a long history in the Nahe Valley, and has been grown in Burg Layen for at least 500 years. This late-ripening variety traditionally rewards cultivation on the finest quality sites. The grapes in the Burg Layen Riesling all come from sites notable for their weathered slate soils and classification as VDP Erste Lagen, equivalent to a premier cru. The fruit was masterfully married to produce a quintessential dry VDP Ortswein.

Harvest

Manual harvest of meticulously selected grapes from our estate's vineyards.

Viniculture

After a short cold soak, the grapes are gently pressed. Fermentation and lees aging – up to five months – is then conducted in stainless steel tanks and wood casks made from locally sourced oak.

Pairing Suggestions

This wine has many talents: it is a welcoming aperitif, yet as a classic Riesling also pairs perfectly with appetizers and fish dishes as well as poultry and veal.

Optimal Drinking Window

Two to eight years after harvest.

2016 Tasting Notes

A dry beauty, delivering refined spice aromas reminiscent of white flowers and minerals with nuances of lemon balm and mint. Elegant structure in a sophisticated style with a stony, almost saline finish.



2016 Vintage

The dry, mild winter was followed by a wet and warm spring, setting the stage for an early bud break. This pattern held well into the summer months. Late summer saw the return of warm and dry conditions, with weeks of sunshine stretching from early August through the beginning of harvest. This ideal “Indian Summer” was a true winemaker’s delight, allowing the grapes to ripen optimally, with incredible freshness, before a picture-perfect harvest.

Despite its small yields, 2016 will be remembered as a very high-quality vintage.