

## *Wine Notes*

# **Diel de Diel White Cuvée Dry**

*Estate Bottled*



This exceptional dry white wine was first created in 1994 for the Business Class of Lufthansa and has now become the distinctive "business card" of Schlossgut Diel. It perfectly combines the difference in characters of the grape varieties involved in this special cuvée: while the Pinot Gris shows abundance and spice and the Pinot Blanc plays the elegant part, the Riesling provides the invigorating freshness.

A wonderful refreshing wine, which gives a lot of pleasure while drinking.

### **Harvest:**

A selective handpicking of Grapes from our own vineyards

### **Vinification:**

Carefully pressing of the whole grapes. Fermentation and storage are in stainless steel tanks and wood barrels made of oak from the local forest.

### **Food Pairing**

The perfect Apéritif! Pairs also well with many appetizers, seafood and poultry.

### **Optimal Drinking Window**

Delicious when young, but plenty ready to mature for two to six years after harvest.

### **Tasting Notes 2016:**

Light yellow, a fine and fruity bouquet with apple and apricots notes. juicy mineral body, an animated reverberation.



### **2016 Vintage**

After a moderate, but rather dry winter, spring came with warm temperatures and lots of moisture. Because of this, there was an early sprouting on the vines. This unusual climate continued into the summer months. From the beginning of August until the beginning of harvest there were weeks with great sunshine and little rain which was perfect for the late summer months. Wine makers were very happy for this "Indian Summer." Those ideal weather conditions allowed for the harvest of perfectly ripened grapes, bringing incredible freshness