

Wine Notes

DORSHEIM 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 fruit for this wine comes in part from young vines grown on several of Schlossgut Diel's steep world-class vineyards. The remaining grapes were harvested from adjacent Dorsheim sites and masterfully married into a top-quality, classically styled dry wine.

Harvest

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

Viniculture

Gentle pressing, followed by fermentation and extended lees aging in stainless steel tanks and traditional wood barrels sourced from local oak.

Pairing Suggestions

A wine of many talents: it is a welcoming aperitif, yet also pairs perfectly in Riesling style with appetizers, fish dishes and poultry.

Optimal Drinking Window

Two to eight years after harvest.

2016 Tasting Notes

Spicy apricots are joined in this dry favorite by delicate smoke and a fine minerality; balanced fruit provides contours to the elegant style, with flint nuances and a memorable, lingering 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.