

Wine Notes

EIERFELS 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 premium sites of the Trollbach Valley are ideal. Originally harvested as Große Gewächse (GG) and produced in wood barrels, these selections are a beguiling blending of fruit from Goldloch and Burgberg. The wine is named for the Eiferfels, a natural landmark that resembles an egg laid on its side and which serves as the boundary between the two world-class sites. It should be noted that "Eierfels" here is not a traditional site name. It is instead a house brand of Schlossgut Diel, one that stands for unparalleled quality.

Harvest

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

Viniculture

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

Pairing Suggestions

This elegant Riesling pairs majestically with appetizers and fish dishes as well as poultry and veal.

Optimal Drinking Window

Three to twelve years after harvest.

2016 Tasting Notes

Ripe peach and apricot aromas marry delicate spice and lingering smoke nuances; elegant body with a stunning finish. Produced in the Großes Gewächs style!



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.