

Wine Notes:

Nahesteiner Riesling Dry

Estate bottled



Riesling has a long tradition of cultivation in the Nahe Valley, with historical documents establishing its presence at Burg Layen at least 500 years ago. It is a late-ripening variety, with a reputation for thriving in high-quality terroir. Historically, it produced its best work on the finest south-facing sites. Global warming has changed this over the recent decades. Today, fully ripe grapes thrive on even our steepest terrain.

This trend opens the door for iconic dry Rieslings! By blending together grapes from the distinctive terroirs of Rummelsheim, Dorsheim and Burg Layen, we achieve a near-perfect symbiosis in our wine: Elegant structure without losing an ounce of its rich style.

Harvest:

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

Vinification:

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

Pairing Suggestions:

A versatile and multi-talented beauty: a brilliant aperitif on its own or a sumptuous pairing with a range of appetizers and fish dishes, as well as light poultry or veal.

Optimal drinking window:

Two to eight years after harvest.

Tasting Notes 2016

Refined spicy aromas with characteristic notes of peaches or Apple; Elegant structure with a bright exchange of sweetness and acidity; well balanced, stunning 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.