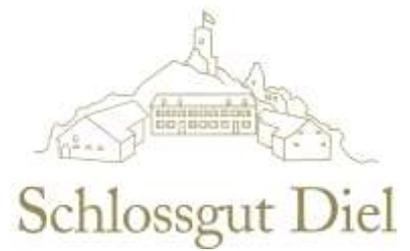


Wine Notes

Rosé de Diel Dry

Estate Bottled



Rosé is a pale-red wine produced from red grapes using the cellaring techniques normally associated with whites. While for many years rosé served as little more than a socially acceptable compromise for those consumers wavering between a red and a white wine, today's modern rosé is a beloved darling of the German wine market. Rosé's 10+% market share might well reflect lovely holiday memories of a chilled glass on a sunny veranda in its homeland of Provence. Rosé goes by many names. In some parts of Germany the style is known as Weißherbst, while rosés from Pinot Noir grapes are called Oeil de Perdrix in some regions of Switzerland.

Harvest

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

Vinification

The majority of the Pinot grapes are whole cluster pressed, while the remaining portion is gently pressed and left for 6 hours on the skins in order to achieve the characteristic rosé color. Fermentation and maturation take place in stainless steel tanks and large and small oak barrels.

Food Pairing

The perfect aperitif - serve with a view! Also pairs well with a wide range of appetizers, seafood, fish and poultry.

Optimal Drinking Window

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

2017 Tasting Notes

Deep shades of salmon pink with delicate violet hues, sublime elements of Pinot Noir, reminiscent of raspberries; elegant body and a bright exchange of sweetness and acidity; finespun refreshment and a spicy finish.



2017 Vintage

A mild and rather dry winter was followed by a very warm March with tendencies of early summer temperatures, providing an early bud break of the vines in the first week of April. During the night of April 19-20, the temperatures at the lower Nahe dropped to -5 degrees C, destroying the majority of the early shoots. Regardless of this harsh setback, the vegetation recovered and progressed rapidly. Due to the dry, and warm summer weather berry growth accelerated. The end of July had long awaited rain and light hailstorms creating humidity during the month of August. Autumn weather provided fully ripe and healthy grapes. 2017 brought an abundance of first-class wines, but a lower yield than previous years.