

Wine notes

Schlossgut Diel Riesling Kabinett

Estate Bottled



This classic Kabinett from Schlossgut Diel is the entry level of Predicate Wine followed by Spätlese, Auslese, Beeren- and Trockenbeerenauslese. The trend of consuming German rieslings is traditionally to drink dry wines, however we can speak about a re-birth of sipping off-dry rieslings. In fact, the fruitiness and freshness working together are a great combination.

Not only is this wine enjoyable on warm summer days but also enjoyable all year long.

Harvest

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

Vinification

Gentle pressing followed by spontaneous fermentation and several months in stainless steel tanks.

Pairing Suggestions

Pairs perfectly with Asian food, Seafood, or for example with a sweet apple tart. Also ready to drink as a refreshing Apéritif.

Optimal drinking window

Two to eight years after harvest.

Tasting Notes 2014

Fragrant bouquet, apricot and Granny Smith Apple; the perfect balance of light, sweet fruitiness and tingly minerality.



Cellaring Conditions

Ideally stored in a cool, slightly damp and low-vibration cellar with consistent temperatures. If such a space is unavailable, these conditions today are best achieved through a modern wine refrigerator which can be optimized with temperature zones for both white and red wines. The recommended serving temperature for sparkling and white wines is around 8° C (46° F), for red wine around 15° C (59° F). The traditional adage to serve red wine at room temperature originates from a time before central heating!