

## Wine Notes

# GOLDLOCH Riesling Sekt Brut Nature 2008

*Methode Traditionelle*



Schlossgut Diel

With over five hectares (12.5 acres), Schlossgut Diel is by far the largest proprietor of this splendid, steep, south-facing Dorsheim vineyard where gold is rumored to have been mined in the 17th century. The stony soils date from the Permian Period and consists of bedrock covered with a thin layer of loam and gravel. The VDP-Nahe has classified the Goldloch as a "Große Lage." In 2002, to commemorate the estate's 200th anniversary, Riesling from the Goldloch site was produced for the first time as a sparkling wine.

The art of sparkling winemaking has a long tradition in Germany. A century ago its reputation matched all other major sparkling region in Europe – even Champagne. Today, a mere handful of passionate producers remain dedicated to the lengthy and laborious *methode traditionnelle*.

### Harvest

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

### Viniculture

Gentle whole berry pressing, followed by spontaneous fermentation and extended lees aging in traditional wood barrels sourced from local oak. Following filtration and tirage, secondary fermentation begins inside the bottle. The wine is then left on the lees for 60 months to develop greater complexity and its characteristic elegant bubbles. Our Goldloch Riesling Sekt is a zero-dosage brut natur.

### Pairing Suggestions

A perfect aperitif! A lovely complement to shellfish, freshwater fish and poultry, too.

### Optimal Drinking Window

From two to eight years following disgorgement, recorded on the back label of each bottle.

### 2008 Tasting Notes

Finely matured yeast aromas are teased with apricot and peach and a suggestion of flinty steeliness; aged to perfection, uncompromisingly dry, with an elegant body, brilliant fruit and a long lingering finish.



### Storage Advice

Best stored in a cool, stable cellar with reasonable moisture levels and consistent temperatures. If an appropriate cellar space is unavailable, a modern wine refrigerator that can be optimized with temperature zones for both white and red wines will suffice. The recommended serving temperature for sparkling wine and white wine is around 8° C (46°F), for red wine around 15°C (59°F). The traditional adage to serve red wine at room temperature refers back to a time before central heating!