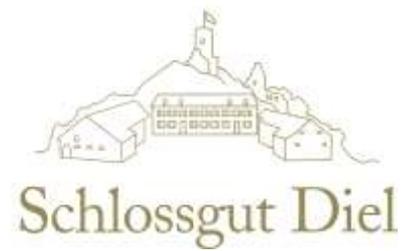


Wine Notes

Noir de Diel Red Cuvée Dry

Estate bottled



This exceptional red blend marries the best characteristics of each variety into a new, more wonderful whole. Pinot Noir gives silkiness and elegance while Dornfelder contributes a smooth fruitiness. Its charms are concentrated and attractively layered, with nuances of Herbes de Provence.

Unlike in Germany, the blending of individual varieties for a cuvée plays a significant role in France. The most classic example is of course Bordeaux, where 3 to 4 varieties may be combined, or Châteauneuf-du-Pape, where up to 13 grape varieties are permitted in the final blend. Or take Champagne, which is traditionally a blend of 3 grape varieties: Pinot Noir and Pinot Meunier for red grapes and Chardonnay from the whites.

Harvest

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

Vinification

Manual destemming. Natural yeast fermentation in stainless steel tanks. 18 months of aging in French barrique, with a small portion rotated out each year for reconditioning. Wine undergoes malolactic fermentation.

Pairing suggestions

A delectable pairing with aromatic meat dishes such as lamb or ox tail, as well as hearty cheese. Perfect for a summer grill party!

Optimal drinking window

Four to ten years after harvest.

Verkostungsnotiz Jahrgang 2014:

Dark red, refined and spicy aromas reminiscent of black cherry, blackberry and violets laced with vanilla accents. Juicy body, long finish.



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!