

Wine Notes

PITTERMÄNNCHEN Riesling Kabinett

Estate Bottled



At just one hectare, this is the smallest member in the exclusive club of world-class sites held by Schlossgut Diel. The unusual name of this steep, south-facing site derives from the small silver 'Petermännchen' coin that circulated in the 16th century. Significant slate content in the soil lends the wine its fine purity and refreshing minerality. The wine offers delicate herbal notes with an elegant body and exceptionally long finish.

Pittermännchen has long been considered one of the finest vineyards anywhere in the Nahe region, an opinion confirmed by its highest-possible classification in the official Prussian vineyard survey of 1901. Drawing on the Grand Cru model, the VDP-Nahe has classified the Pittermännchen as a "Große Lage." The "Kabinett" classification is reserved for premium off-dry wines from Große Lage sites.

Harvest:

Manual, multi-pass harvest of meticulously selected grapes from our estate's vineyards.

Vinification:

Gentle pressing followed by spontaneous fermentation with natural yeast. Several months of maturation in stainless steel tanks and traditional wood barrels sourced from local oak.

Pairing Suggestions:

An excellent complement to a wide range of Asian fare, shellfish with a classic cocktail sauce and a lightly sweetened Tarte tatin. Splendid as a refreshing aperitif as well.

Optimal drinking Window:

Three to ten years after harvest.

Tasting Note 2014:

Elegant notes of black currant and yellow fruits, mingling with delicate and spicy slate aromas; refined sweetness and acidic interplay, velvet fruit concentration on the palate gives way to a 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!