

Burg Layer Schlosskapelle Diamond

Germany | Nahe

Art. Nr. 55793

Wine Description

This beautifully crafted, diamond-shaped bottled Auslese is made from specially hand-selected bunches of grapes from the late harvest that have ripened to perfection presenting all that is special about a top Riesling.

The bouquet has scents of grapefruit, citrus and apple followed by tastes of exotic fruits balanced with a delicate level of acidity. The mineral trait of the Riesling is delicately present in the aftertaste along with a hint of honey and spice. A marriage made in heaven, which combines all of the luscious, creamy richness of an Auslese with the gentle, minerality of a Riesling.

Region Description

The Nahe region is named after the river that traverses the valleys of the forested Hunsrück Hills as it gently flows toward Bingen on the Rhine.

It is a peaceful landscape of vineyards, orchards and meadows interspersed with cliffs and striking geological formations. Although the Nahe is one of the smaller German wine regions, its extraordinary range of soil types is second to none and the climate of the area is temperate, mild and dry. For this reason, the region produces quite diverse wines from relatively few grape varieties. The steeper sites of volcanic or weathered stone, and those with red, clayish slate seem predestined for elegant, piquant Riesling wines of great finesse and light spiciness.

Food Pairing:

This medium-bodied wine with its intense fruity notes pairs excellently with Asian cuisine, such as mildly spicy curries or sweet and sour dishes. The recommended serving temperature is between 8 and 10 °C to fully bring out the fine nuances. Also goes well with Pate, desserts or perfect on its own.

TECHNICAL DATA

VINTAGE:	2023	COUNTRY:	Germany
REGION:	Nahe	VOLUME:	0,75 L
STYLE:	Crisp & Fruity	WINE TYPE:	White wine
VARIETAL:	Riesling	SERVING TEMP:	cooled
ALLERGENS:	contains sulfites		

