

2011 Dachshund Nahe Riesling Qualitätswein

Variety:	Riesling
Origin:	<p>Germany, Nahe.</p> <p>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. The climate is remarkably mild with abundant sunshine and little rain. The grapes ripen later. This is particularly beneficial to the aroma and acid structure of Riesling grapes.</p> <p>Although the Nahe is one of the smaller German wine regions, its extraordinary range of soil types is second to none. For this reason, the region is able to produce 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 a light spiciness.</p> <p>Riesling is a grape variety that is highly terroir specific. Like the Riesling, Dachshunds are clearly influenced by their place of origin. Amusing, clever, affectionate and brave, they are cunning rascals at heart and very curious creatures.</p>
Vintage Note:	<p>High temperatures in spring enabled a record-breaking early start of the growing season. A moderately warm summer with adequate rainfall was followed by a superb fall with plenty of sunshine. This resulted in ideal ripeness of grapes. 2011 vintage delivers extremely fruity, harmonious and well balanced wines.</p>
Winemaking:	<p>Gentle pressing, strict purification of musts, fermentation with selected yeasts under temperature controlled conditions, storage in stainless steel tanks until bottling.</p>
Wine Analysis:	<p>Alc. 9.5 % vol. Residual Sugar 30 g/l Acidity 7 g/l</p>
Winemakers Tasting Note:	<p>The wine is full flavored with both pear and citrus fruit aromas. Stimulating on the palate, as well fresh and fruity it has a nice sweetness balanced with the typical crisp Riesling acidity and a long- lasting finish.</p>
Food Matches:	<p>Enjoy a glass of this clever little hound with friends. It is also ideal for pairing with lighter or spicy cuisine, i. e. salads, BBQ'd chicken and Asian dishes.</p>

