



Dönnhoff, Riesling Spätlese, Norheimer Kirschheck, Nahe, Germany [RS: 65 g/l], 2020

PRODUCER PROFILE

Stretching from Niederhausen to Schloßböckelheim, the majestic landscapes of the Nahe Valley have captured their love and attention for more than 250 years. The first official mention of the Dönnhoff name dates back to 1761; the family's own history book details the early flowering of 1781 and the bumper grape harvest of 1784. Helmut Dönnhoff's grandfather was the man that first started the estate's success, focussing his attention on planting Riesling vines in prized vineyard areas, and by the 1920s was filling his wines into bottles and selling the finest of them by their individual vineyard names. Then came Helmut's son, Hermann Jr. founder of their "Oberhäuser Brücke" site, and responsible for constructing the press house in 1936 and the estate's first cellar space.

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VITICULTURE

The steep, south-facing Kirschheck slope benefits from optimal sun exposure, allowing the grapes on the 20-55 year old vines on grey clay slate & sandstone soil to ripen fully while maintaining their natural freshness. Additionally, the constant winds sweeping across the vineyard play a crucial role in preserving the grapes' high acidity by reducing the risk of overripening and rot. This unique combination of sunlight and airflow creates ideal conditions for producing sweeter, late-harvest wines that balance luscious fruit concentration with vibrant acidity, resulting in wines that are both rich and refreshingly lively.

WINEMAKING

Fermented in a combination of stainless steel and large, used barrel.

TASTING NOTE

This is classy textured Riesling from an incredible producer boasting lively acidity balanced by ripe fruit sweetness. It offers rich character and depth, with aromas of wild cherries, crushed stones, pineapple, mirabelle, and red apples. On the palate, it's dense yet elegant, with delicate texture and vibrant mineral acidity. Its refined sweetness and finesse promise excellent aging potential.

FOOD MATCHING

Kirschheck's vibrant acidity and rich sweetness make it a perfect match for lightly spiced Asian dishes like Thai green curry or Vietnamese lemongrass chicken.



Product code: 6217

TECHNICAL DETAILS

Varieties:

Riesling 100%

ABV: 8.5%

Colour: White

Oak Ageing

Type: German Oak

Features:

Producer works organically

Style: Still wine**Case Size:** 6 x 75cl**% wine oaked:** 50**% new oak:** None

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