

2014 Dajoar



Vintage:	2014
Wine Region:	Mosel
Grape Varieties:	Riesling
Designation of Origin:	German quality wine produced in specified regions
Degree of sweetness:	Off-Dry
Degree of alcohol:	11,5 %
Serving temperature:	8-10° C

The Dajoar in a sip:

The word 'Dajoar' is a dialect of the Mosel region meaning "as the olden days" and describes the character of this wine. The wine perfectly reflects the style of Mosel wines from the past - off-dry with a playful sweetness that balances the crisp acidity. This balance is key in creating an off-dry wine where sweetness softens the acidity and the acidity freshens the sweetness. The grapes are picked from steep Mosel slate vineyards and give the wine its wonderful freshness.

Appearance: Vibrant light honey colour.

Smell: The aroma profile is characteristic of quality Mosel Riesling - ripe yellow apple, orchard peach and a touch of Honeycomb.

Taste: Experience lively fruit matching the aromas with further hints of apricot.

Food pairing: It's an ideal companion for sushi, spicy Asian cuisine and soft cheeses. The incredible balance between sweetness and acidity will make you crave another sip.

Colleagues refer to Andreas Bender as a "Maverick from the Mosel." It is a fitting name for the unconventional and passionate winemaker. On one hand Andreas is very modern, especially in his label design, but also in the style of his wines. As much as Andreas wants to make complex, story worthy wines he also believes they should be fun to drink. Each glass is quit simply a celebration for your tastebuds! Both wine novices and ambitious wine drinkers alike are dedicated "Maverick of the Mosel" supporters. On the other hand, in contrast to his modern side, Andreas is also an absolute traditionalist who confidently believes in the "controlled doing nothing." He does not believe in manipulating the wine making process just to get a desirable, otherwise known as "trendy," flavour into the wine. Andreas has an impressive understanding of varietal and origin, enabling him to work with the grapes in a very natural way. His minimalistic, let nature run its course, approach governs the entire wine making season from vine to grape to bottle. Andreas founded his own winery in his home town, Leiwen, located directly on the Mosel. Here Riesling is king and is undoubtably his passion. Like any entrepreneur he has many projects and produces wines in different locations, including the Pfalz. He also grows a few none traditional varietals to fulfil his curiosity. Are you up for a challenge? Try a German Cabernet Sauvignon or even Merlot! When Andreas Bender makes a wine it's impossible NOT to finish the bottle and reach for a second.