



## **“DACHSFILET“ – Donatus Prince of Hesse produces Rieslings with character and charm to a high international standard**

**The dry Riesling Dachsfilet 2009 is an innovation, of which both Donatus Prince of Hesse and his Wine Estate Manager Dr. Clemens Kiefer have every right to be proud.**

The hand-selected Riesling grapes for this youthful and lively wine grow on the **Winkeler Dachsberg**, the “Badger’s Mountain”, a prime vineyard site located in the Rheingau. The single vineyard was once disregarded in favour of other sites, yet today the Dachsberg is a guarantee for top quality. The result is a lean, refreshing Riesling with character and charm, which best represents the new energy and direction in the PRINZ VON HESSEN Estate.

### **Partial Fermentation on the skins – an innovation for Riesling**

Inspired by the research and experimentations from the Geisenheim Wine College, 2007 was the first vintage that the “Dachs“ (English: badger) was the partially fermented on the skins. This is a method of trying to get closer to the original DNA of the variety; to understand it better. The vinification process of the Riesling Dachsfilet is quite remarkable, as a part of the selected white wine grapes begin the alcoholic fermentation according to the traditional school of red wine winemaking. After four to six days of fermentation on the skins (here about 40% of the natural sugars have been converted into alcohol) the whole grapes are pressed, and the partially fermented must flows into temperature controlled stainless steel tanks so that the fermentation can be completed. It is also important to note that the grapes are 100% clean grapes without any noble rot (*botrytis cinerea*) that is often very typical for the region. This is achieved by careful selection in the vineyard and a second control on the purpose-built sorting tables. The result is a Top Riesling with individual complexity and charm that has become the Flagship wine of the PRINZ VON HESSEN Wine Estate within three years. The Dachsfilet is certainly the personal choice wine for the Prince himself.

The choice of name for the Dachsfilet is a tale within itself. Only the best and most healthy Riesling grapes are selected from the steepest slopes and oldest vines of the Dachsberg vineyard, i.e. the “filet” of the vineyard. The second anecdote is visible on the label, with the picture of a badger taking the prestigious 800 year old Prinz von Hessen family Coat of Arms in its mouth (the “filet” or best piece from the Family Estate) – hence “Dachsfilet”. Incidentally the badger was named as Germany’s Wild Animal of the year in 2010.

### **The 2009 Vintage on the Dachsberg**

After an extremely long and cold winter, the Estate’s vineyards emerged remarkably unscathed from frost damage and the first buds appeared during mid-April. Flowering began on 1 June 2009 after a mild April and warm May, some 14 days earlier than for an average year. Competent and regular canopy management, coupled with the reduction of double shoots, led to the healthy growth of grapes. Subsequently, the number of bunches per vine was reduced by half and this labour intensive work on the steep slopes is to ensure that the best possible quality of grapes go into the Dachsfilet. The grapes

were hand-picked under rays of sunshine by the selected team and showed a must weight of 100 °Oe to 120 °Oe. The yield lay about 20% below the long-term average, yet the result was 100% perfectly healthy grapes that became the elegant, complex Dachsfilet with depth of character, Riesling typical fruit aromas and a juicy, lean freshness.

### Change and Innovation

Climatic changes over the past 20 to 30 years in the Rheingau have had a positive effect on winemaking. Thanks to the much higher average temperatures, the higher altitude vineyard sites (as in particular with the Dachsberg at 180 meters above sea level) now provide the prerequisites for producing highly acclaimed wines. The PRINZ VON HESSEN Wine Estate nurtures some of the oldest vines (over 35 years old) and exceptionally low yields (3,500 kg grapes per hectare) – a practice that guarantees a high standard of quality. Over the past few years, Donatus Prince of Hesse and Dr. Clemens Kiefer have also directed their focus and investment in the vineyards and winemaking equipment so that each and every single vineyard is trimmed to produce the best possible physiologically ripe grapes, bringing out the best from the site and variety. The young and energetic team led by Clemens Kiefer and his cellar master Sascha Huber work with professionalism and a great deal of passion. The vicinity of the Geisenheim Viticultural College is useful with exchanging the growing knowledge and the ideas are practiced in all processes. The Prince is proud of the innovative direction of his Estate: *“The collaboration of the traditional and the modern are reflected in all areas of the Estate. On the one hand, we produce wines with a lively, racy and fresh character that are contemporary, and reflect the soils and climate, yet on the other hand, we have our focus for Riesling, that is our acknowledgement in traditional keeping for the Rheingau”.*



The PRINZ VON HESSEN Wine Estate vineyards are graced with being over 70% classed Firth Growth vineyard sites and is committed to producing Riesling that is typical and classically Rheingau. The wines reflect their individual terroirs, uphold traditions and are 100% Estate grown, and yet the wines are hand-crafted, contemporary, consumer friendly and charming.

**Technical details:** Alcohol: 13.0 % by vol.  
Acidity: 7.2 g/l  
Residual Sugar: 9.0 g/l

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### Critical acclaim for the Dachsfilet:

„On the table stands the Riesling Dachsfilet 2008 of the Wine Estate PRINZ VON HESSEN in Johannisberg, Rheingau. (...) For me, this classy Riesling marks even more than the (felicitous) great wines the estate’s ascension into the first league after laborious work. (...) PRINZ VON HESSEN might become a must-have for Rheingau Riesling fans like Gunther Kuenstler.”

(Martin Lambeck, Germany, [www.welt.de](http://www.welt.de), 02.10.2009)

„Prinz von Hessen Dachsfilet Riesling 2008 Rheingau 12% alcohol. From the Badgers' mountain, Dachsberg, this is made like a red wine, with fermentation of skins until 40% of the sugar has been used, and then pressing. Wonderfully textured with a hint of sweetness to the intense, minerally, spicy limey fruit. There are some richer, tropical notes, too. Brilliant precision and nice tension between the richness and minerality. 93/100“

*(Jamie Goode, UK, www.wineanorak.com, 03.11.2009)*

“These are Rieslings of exceptional quality placed at the upper end of the market which will appeal to diners with a detailed knowledge of German wines. They will also pleasantly surprise others who are adventurous enough to opt for them on a wine list.”

*(Frank Corr, Ireland, Hotel & Catering Review, Oct. 2009)*

“More exotic a Riesling cannot scent! Gooseberries, lychee, pineapple, and, and, and. Bright minerality and finesse. The name originates from using the best grapes (the “filet”) of the premium site “Dachsberg”!“

*(Wein & Co Magazin, Austria, Oct. 2009)*

### **By the way:**

### **Dachsfilet 2008 on British Airways First Class in fall 2010!**

### **Contact:**

For samples (also of our Riesling „H“ QbA or the new Riesling Kabinett 2009) and suppliers we may ask you to contact the Wine Estate PRINZ VON HESSEN or TxB International Fine Wines – thank you!

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