

DREISSIGACKER

EXPERTISE

2015 Bechtheimer Geyersberg Riesling dry



Origin	Rheinhessen
Grape variety	Riesling
Vinification	<ul style="list-style-type: none">- skin contact for up to 48 hours- spontaneous fermentation- 40 % wooden barrel- 60 % stainless steel- long time on the lees- organic wine DE-ÖKO-022
Tasting notes	"Juicy, good structure due to the acidity, passion fruit and ripe Cox Orange. Big game safari for the synapses!" <i>André Grunert, Head-Sommelier der Mook-Group in Frankfurt</i>
Analysis	13.5 % vol. alcohol 0.5 g/l residual sugar 8.0 g/l acidity
Drinking temperature	11 – 13° C
Bottle capacity	750 ml
Article No.	56

For export-prices and condition and for any more information please contact our export partners:

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