

DREISSIGACKER

EXPERTISE

2017 Dreissigacker Riesling dry



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| Origin | Rheinhessen |
| Grape variety | Riesling |
| Vinification | - skin contact for up to 18 hours - spontaneous fermentation - 90 % stainless steel, 10 % wooden barrel (1.200 litre) - organic wine (DE-ÖKO-022) |
| Tasting notes | „Juicy Riesling with a good acid structure, apple and white peach with concise minerality and great freshness.“ OPUS V, Mannheim |
| Analysis | 12.5 % vol. alcohol 1.1 g/l residual sugar 8.8 g/l acidity |
| Serve at | 10 – 12° C |
| Bottle content | 750 ml |
| Item number | 14 |

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

WINECONSALE GmbH
Rathausstrasse 49
65203 Wiesbaden/Germany
T +49-611-974-907-0 F +49-611-974-907-15
www.wineconsale.com – info@wineconsale.com