



**Name:** Bechtheim Riesling trocken  
**Producer:** Wine estate Dreissigacker  
**Variety:** Riesling  
**Taste profile:** trocken  
**Vintage:** 2017  
**Region:** Rheinhessen

**Producer:** When Jochen Dreissigacker was given the opportunity to take over his parents' estate and to design the winegrowing according to his own ideas, he made a decision: good should become outstanding, tasty should become exciting and pleasing should become strong in character. Since then, ecology, sustainability and the careful use of natural resources have gradually become the face of the vineyards. The reward are exciting, sometimes even edgy wines of outstanding quality.

**Soil & Climate:** Limestone, loess, clay, marl. Cool climate.

**Vintage:** Frosts in April and hailstorms, especially in the Alzey-Worms district, were mainly responsible for a 20% lower harvest than the long-term average. Thus, the weather god showed himself merciful during the extremely early harvest, after it had rained heavily shortly before. The mild weather with its cold nights helped many grapes on the home stretch to a good ripeness and much aroma.

**Vinification:** Hand-picked grapes, maceration for up to 48 hours, spontaneous fermentation, wild yeast, fermentation and maturation in wooden barrels (20%) and stainless steel (80%), extended yeast contact.

**Alcohol level:** 13.0 % vol.

**Residual sugar:** 2.9 g/l

**Acid level:** 7.6 g/l

**Formats available:** 750 ml

**Lifetime expectation:** 5 - 10 years

**EAN bottle:** 4260371720266

**Colour:** pale golden yellow

**Nose:** aromas of apricot and nectarine, spicy herbs and citrus fruits give a pleasant bouquet and depth

**Taste:** smoky yet tender and elegant, expressive and very mineral with a long finish

**Serving temperature:** 10 - 12°C

**Serving suggestions:** perfect companion to fish like salmon or char, Asian cuisine or vegetarian dishes