



Name: Dreissigacker Chardonnay trocken
Producer: Wine estate Dreissigacker
Variety: Chardonnay
Taste profile: trocken
Vintage: 2018
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: Challenging but favourable vintage: Hot, dry and sunny summer with an early flowering and a fast ripening process. The weather conditions continued into the harvest, allowing many grapes to stay on the vine right up to October. Of course, the drought also led to water stress in some regions. Since temperate heat and cool nights dominated in September and October the grapes remained healthy and were able to develop intensive aromas.

Vinification: Hand-picked grapes, long maceration time up to 48h, spontaneous fermentation, maturation in 100% oak barrels, extended yeast contact.

Alcohol level: 13.5 % vol.

Residual sugar: 1.6 g/l

Acid level: 6.1 g/l

Formats available: 750 ml

Lifetime expectation: 10 years

EAN bottle: 4260371721669

Colours: pale yellow with greenish reflexes

Nose: light touch of wood on the nose, bouquet of exotic fruits

Taste: elegant creamy character with explicit mineral notes

Serving temperature: 12 - 15°C

Serving suggestions: perfect with shellfish like crab and prawns, steamed or grilled fish, pasta or risotto with spring vegetables