



Name: WUNDERWERK Riesling trocken
Producer: Wine estate Dreissigacker
Variety: Riesling
Taste profile: trocken
Vintage: 2015
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: Until the harvest partly very different conditions. Not all locations were equally affected by the summer drought. However, almost everywhere there were first-class ripened grapes with high must weights. September turned out to be an almost perfect harvest month: during the day there was usually pleasant warmth, at night it cooled down, so that the grapes remained largely healthy and were able to develop intensive aromas.

Vinification: Hand-picked grapes from 5-15 year-old vines, maceration up to 70 h, spontaneous fermentation, maturation in 40% wooden barrels and 60% stainless steel, 1 year on the yeast.

Alcohol level: 13.5 % vol.

Residual sugar: 1.0 g/l

Acid level: 8.5 g/l

Formats available: 750 ml - cork closure

Lifetime expectation: 15 years

EAN bottle: 4260371720433

Colours: light yellow colour

Nose: typical Riesling fruit and lime is mixed with herbs like tea and ripe aromas of passion fruit.

Taste: ripe fruit of apple, apricot and pear is dominating accompanied by a herbal structure and minerality.

Serving temperature: 8 - 10 °C

Serving suggestion: goes well with grilled seafood or lettuce with seared fish filet