



Name: HASENSPRUNG, Bechtheim Riesling trocken
Producer: Wine estate Dreissigacker
Variety: Riesling
Taste profile: trocken
Vintage: 2016
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: Characterised by heavy clay-based soil, cool climate

Vintage: 2016 was not an easy vintage for the German winemakers. Spring showed changing weather with a lot of rain but also warm temperatures including heavy storms and even hail. Summer continued unstable. One day hot, the other wet. Harvest, however, was good with dry sunny days and cool nights.

Vinification: Selectively hand-picked grapes, long maceration time up to 70 h, spontaneous fermentation, maturation in 20% wood barrels and 80% stainless steel, extended yeast contact.

Alcohol level: 13.0 % vol.

Residual sugar: 0.5 g/l

Acid level: 6.4 g/l

Formats available: 750, 1500 & 3000 ml

Lifetime expectation: 10 years

EAN bottle: 4260371720471

Colour: pale yellow with green reflexes

Nose: very mineral and tasty overripe pear with earthy notes

Taste: good structure, again pear nuances, ripe acidity and a creamy texture, long & complex finish

Serving temperature: 10 - 14°C

Serving suggestions: goes well with small potatoes with butter and Fleur de Sel or a Florentine bread salad