



Name: MORSTEIN, Westhofen 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: Unique minerality through limestone and limestone rocks

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 for up to 60 hours, spontaneous fermentation, 30 % wooden barrel, 70 % stainless steel, extended yeast contact.

Alcohol level: 13.0 % vol.

Residual sugar: 0.5 g/l

Acid level: 8.2 g/l

Formats available: 750 ml

Lifetime expectation: 10 years

EAN bottle: 4260371720778

Colour: golden yellow

Nose: the nose perceives coolness with tingling aromas of citrus, mirabelle and juicy peach

Taste: a hint of saltiness with earthy notes of yellow fruit with depth, structure and an elegant finish

Serving temperature: 11 - 13°C

Serving suggestions: suits very well japanese cuisine such as sushi&sashimi and also high quality meat dishes with veal or even pork