



Name: Westhofen Chardonnay trocken
Producer: Wine estate Dreissigacker
Variety: Chardonnay
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 time up to 24h, spontaneous fermentation, maturation in 500l Tonneaux barrels (60%) and stainless steel (40%), extended yeast contact.

Alcohol level: 13.5 % vol.

Residual sugar: 0.5 g/l

Acid level: 5.4 g/l

Formats available: 750 ml

Lifetime expectation: 15 years

EAN bottle: 4260371720334

Colour: pale golden yellow

Nose: nutty character combined with some smoke and clear citrus aromas, fresh, slightly floral and very lively

Taste: the elegance unfolds from the sparkling minerality and the creamy melt on the back palate

Serving temperature: 8 - 12 °C

Serving suggestions: very good on its own or to accompany high-quality dishes