



Name: Bechtheim St. Laurent trocken
Producer: Wine estate Dreissigacker
Variety: St. Laurent
Taste profile: trocken
Vintage: 2014
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: Very warm temperatures in winter & spring, flowering was 3-4 weeks ahead of the norm, a lot of rainfalls in July and August, but sunny weather in September – hectic harvest time to pick the healthy grapes as fast as possible.

Vinification: Hand-picked grapes, classical mash fermentation for 3 weeks, maturation in 100% Barrique barrels (2/3 used, 1/3 new oak), 2 years on the yeast.

Alcohol level: 12.5 % vol.
Residual sugar: 6.8 g/l
Acid level: 6.8 g/l
Formats available: 750 ml
Lifetime expectation: 15 years

EAN bottle: 4260371720419
EAN box of 6: 4260371720426
EAN box of 12: 4260371722840

Colour: ruby red

Nose: Intense aroma of dark berries

Taste: charming and vibrant on the palate, very dense, concentrated structure and a balanced acidity, nice long finish

Serving temperature: 16 - 18°C

Serving suggestions: suits perfectly stewed lamb, dark meat or game dishes