



**Name:** VINTAGES white Riesling trocken  
**Producer:** Wine estate Dreissigacker  
**Variety:** Riesling  
**Taste profile:** trocken  
**Vintage:** 20.1  
**Region:** Rheinhessen

**Producer:** VINTAGES is unique and new to the German wine world and is intended to show how much fun, soul and variety there is in combining several vintages that complement each other perfectly. It is a wine that gives a foretaste of where the world of mature Rieslings can lead. By combining several vintages, different weather patterns, maturation stages, personal intuition and above all special aromas were fused. This idea is new, since in Germany and at Dreissigacker as well normally the focus is on vintage-related development in order to bring out the special characteristics of every single vintage. VINTAGES should deliberately deviate from this.

**Soil & Climate:** Limestone, loess, clay, marl. Cool climate.

**Vintage:** The Riesling shows the fresh and loud aromas of the latest 2019 vintage, has the balance, the rounded and developed style as a strong middle of the 2018 vintage and the fine ripe aromas of a carefully and carefully matured wine from the 2017 vintage in the finale.

**Vinification:** Hand-picked grapes, gentle pressing, cold maceration period up to 8 hours, spontaneous fermentation with natural yeasts, fermentation and maturation in stainless steel (80%) and 1200L German oak barrels (20%).

Alcohol level: 12.5 % vol.

Residual sugar: 1.4 g/l

Acid level: 6.6 g/l

Formats available: 750 ml

Lifetime expectation: at least 10 years

**EAN bottle:** 4260371723267

**EAN box of 6:** 4260371723281

**Colour:** light straw yellow

**Nose:** aromas of white flowers, citrus and apple

**Taste:** great juiciness and fruitiness, well balanced minerality, superb finish

**Serving temperature:** 10-12 °C

**Serving suggestions:** very good to enjoy on its own or with white fish or seafood dishes