

Name: WUNDERWERK Spätburgunder trocken
Producer: Wine estate Dreissigacker
Variety: Spätburgunder
Taste profile: trocken
Vintage: 2015
Region: Rheinhessen
Organic Wine DE-ÖKO-022

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: Until the harvest partly very different conditions. Not all locations were equally affected by the summer drought. However, almost everywhere there were first-class ripened grapes with high must weights. September turned out to be an almost perfect harvest month: during the day there was usually pleasant warmth, at night it cooled down, so that the grapes remained largely healthy and were able to develop intensive aromas.

Vinification: Organically produced wine.

Hand-picked grapes from 5-15 year-old vines, yield 20 hl/ha, 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: 13.0 % vol.

Residual sugar: 0.2 g/l

Acid level: 5.5 g/l

Formats available: 750 ml

Lifetime expectation: 15 - 20 years



EAN bottle: 4260371720457

EAN box of 6: 4260371720464

Colour: ruby red

Nose: straight and elegant wine with wild berries and cinnamon scent

Taste: well balanced and soft Pinot Noir with great structure, charm and a fine velvety tannin structure

Serving temperature: 16 - 18°C

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