



**Name:** Westhofener Brunnenhäuschen Riesling  
**Producer:** Wine estate Dreissigacker  
**Variety:** Riesling  
**Quality:** Beerenauslese  
**Vintage:** 2015  
**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:** Heavy clay-marl-soil with limestone deposits in the top ground layer, subsoil is marked by layers of limestone

**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:** Hand-picked grapes, whole cluster pressing, spontaneous fermentation at 16-18°C with wild yeast, maturation in stainless steel.

**Alcohol level:** 8.0 % vol.  
**Residual sugar:** 199.2 g/l  
**Acid level:** 10.0 g/l

**Formats available:** 375 ml  
**Lifetime expectation:** 30 years and more

**Colour:** golden yellow

**Nose:** caramelised, tropical fruits like pineapple, mango and papaya

**Taste:** the rich sweetness is diminished by a nice acidity, which makes the wine wonderfully fresh and supplemented by a light minerality

**Serving temperature:** 6 - 11 °C

**Serving suggestions:** very good on its own or as an accompaniment to light and not too sweet desserts