



Name: Dreissigacker Riesling trocken
Producer: **Wine estate Dreissigacker**
Variety: Riesling
Taste profile: trocken
Vintage: 2019
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: Compared to the optimal vintage 2018 with its unbelievably high yields, 2019 is clearly below average in this respect. Nationwide, this meant a 13% lower yield. 2019 made it difficult for the winegrowers in many places with frost on the one hand and sunburn, great heat and drought on the other. Despite the difficult conditions, 2019 produced incredibly good wines.

Vinification: Organically produced wine.

Hand-picked grapes, maceration for 12h, spontaneous fermentation, maturation in stainless steel for about 9 months.

Alcohol level: 12.5 % vol.

Residual sugar: 2.5 g/l

Acid level: 7.5 g/l

Formats available: 750 ml

Lifetime expectation: 5 years

EAN bottle: 4260371720006

EAN box of 6: 4260371720013

EAN box of 12: 4260371720020

Colour: pale yellow with green reflexes

Nose: clear scent of citrus, exotic aromas like papaya and passion fruit and a hint of white flowers

Taste: full-bodied, with balanced acidity and much spicy fruit, strongly pronounced minerality

Serving temperature: 8 - 12 °C

Serving suggestions: a great accompaniment to fish dishes, crustaceans, seafood or poultry