



Name: AULERDE, Westhofen Riesling trocken
Producer: Wine estate Dreissigacker
Variety: Riesling
Taste profile: trocken
Vintage: 2018
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: Marl clay and loess-loam soil

Vintage: Challenging but favourable vintage: Hot, dry and sunny summer with an early flowering and a fast ripening process. The weather conditions continued into the harvest, allowing many grapes to stay on the vine right up to October. Of course, the drought also led to water stress in some regions. Since temperate heat and cool nights dominated in September and October the grapes remained healthy and were able to develop intensive aromas.

Vinification: Organically produced wine.
Selectively hand-picked grapes, long maceration time up to 36h, spontaneous fermentation, extended yeast contact, maturation in 100% oak barrels for 18 months.

Alcohol level: 13.0 % vol.
Residual sugar: 1.1 g/l
Acid level: 6.0 g/l
Formats available: 750, 1500 & 3000 ml
Lifetime expectation: 10+ years

EAN bottle: 4260371720655

EAN box of 6: 4260371720662

Colour: pale golden yellow

Nose: fine & expressive, aroma of wild herbs and subtle wood nuances

Taste: well balanced minerality and wonderfully integrated acidity with a distinct finish

Serving temperature: 11 - 13°C

Serving suggestions: very good either on its own or as a duo with Asian delicacies or white meat dishes