



Name: Bechtheim 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: Limestone, loess, clay, marl. Cool climate.

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.

Hand-picked grapes, maceration for up to 48 hours, spontaneous fermentation, wild yeast, fermentation and maturation in wooden barrels (20%) and stainless steel (80%), extended yeast contact.

Alcohol level: 13.0 % vol.

Residual sugar: 2.7 g/l

Acid level: 6.4 g/l

Formats available: 750 ml

Lifetime expectation: 10+ years

EAN bottle: 4260371720266

EAN box of 6: 4260371720273

EAN box of 12: 4260371720280

Colour: pale golden yellow

Nose: aromas of apricot and nectarine, spicy herbs and citrus fruits give a pleasant bouquet and depth

Taste: smoky yet tender and elegant, expressive and very mineral with a long finish

Serving temperature: 8 - 12 °C

Serving suggestions: perfect companion to fish like salmon or char, Asian cuisine or vegetarian dishes