



Name: HASENSPRUNG, Bechthelm 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: Characterised by heavy clay-based soil, cool climate

Vintage: Frosts in April and hailstorms, especially in the Alzey-Worms district, were mainly responsible for a 20% lower harvest than the long-term average. Thus, the weather god showed himself merciful during the extremely early harvest, after it had rained heavily shortly before. The mild weather with its cold nights helped many grapes on the home stretch to a good ripeness and much aroma.

Vinification: Organically produced wine.

Selectively hand-picked grapes, long maceration time up to 70 h, spontaneous fermentation, maturation in 20% wood barrels and 80% stainless steel, extended yeast contact.

Alcohol level: 13.0 % vol.

Residual sugar: 2.9 g/l

Acid level: 6.7 g/l

Formats available: 750, 1500 & 3000 ml

Lifetime expectation: 15+ years

EAN bottle: 4260371720471

EAN box of 6: 4260371720488

Colour: pale yellow with green reflexes

Nose: very mineral and tasty pear with some earthy notes

Taste: good structure, again pear nuances, refreshing acidity and a creamy texture, long & complex finish

Serving temperature: 10 - 14°C

Serving suggestions: goes very well with white fish filet, vegetables and small potatoes with butter and Fleur de Sel or a Florentine bread salad