



Name: KIRCHSPIEL, 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: Limestone, topsoil: clayish-marl & limestone chunks

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 kept in whole in the cooler overnight before crushed by feet the next morning and gently pressed afterwards. Spontaneous fermentation and maturation in stainless steel (100%) for 1.5 years.

Alcohol level: 13.5 % vol.
Residual sugar: 2.4 g/l
Acid level: 6.3 g/l
Formats available: 750, 1500 & 5000 ml
Lifetime expectation: 15+ years

EAN bottle: 4260371720716

EAN box of 6: 4260371720723

Colour: straw golden with shimmering golden reflections

Nose: aromas of ripe yellow apples, passion fruit, gooseberries, mandarins and apricots

Taste: refinement and clarity in its purest form. The finish is multi-faceted and of complex structure

Serving temperature: 11 - 13°C

Serving suggestions: suits very well Asian delicacies or poultry dishes