



Name: ROSENGARTEN, Bechthelm Riesling trocken
Producer: Wine estate Dreissigacker
Variety: Riesling
Taste profile: trocken
Vintage: 2014
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: One of the warmest sites, loess-loam & limestone

Vintage: Very warm temperatures in winter & spring, flowering was 3-4 weeks ahead of the norm, a lot of rainfalls in July and August, but sunny weather in September – hectic harvest time to pick the healthy grapes as fast as possible.

Vinification: Organically produced wine.

Selectively hand-picked grapes, long maceration time up to 48 hours, spontaneous fermentation, maturation in 100% oakbarrels, extended yeast contact.

Alcohol level: 13.5 % vol.

Residual sugar: 1.1 g/l

Acid level: 7.2 g/l

Formats available: 750 ml

Lifetime expectation: at least 20 years

EAN bottle: 4260371720532

EAN box of 6: 4260371720549

Colour: bright gold with green reflexes

Nose: aroma of papaya, mango and passion fruit are accompanied by a slightly salty and mineral spiciness

Taste: range of ripe, yellow fruits with mineral aromas, an elegant melting and a suspensively fruit acidity

Serving temperature: 10 - 12°C

Serving suggestions: matches perfectly fish, seafood or even vegetarian dishes