



**Name:** ROSENGARTEN, Bechthelm Riesling trocken  
**Producer:** **Wine estate Dreissigacker**  
**Variety:** Riesling  
**Taste profile:** trocken  
**Vintage:** 2015  
**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:** Until the harvest partly very different conditions. Not all locations were equally affected by the summer drought. However, almost everywhere there were first-class ripened grapes with high must weights. September turned out to be an almost perfect harvest month: during the day there was usually pleasant warmth, at night it cooled down, so that the grapes remained largely healthy and were able to develop intensive aromas.

**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: 0.6 g/l  
Acid level: 9.0 g/l  
Formats available: 750, 1500, 3000 & 5000 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