

**Name:** Westhofener Aulerde Riesling Auslese  
**Producer:** Wine estate Dreissigacker  
**Variety:** Riesling  
**Quality:** Auslese  
**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:** Unique minerality through limestone and limestone rocks.

**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 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.

Hand-picked grapes, whole cluster pressing, spontaneous fermentation at 16-18°C with wildyeast, maturation in stainless steel.

Alcohol level: 8.0 % vol.

Residual sugar: 143.8 g/l

Acid level: 9.4 g/l

Formats available: 375 ml

Lifetime expectation: 30+ years



**EAN bottle:** 4260371721607

**EAN box of 12:** 4260371721614

**Colour:** bright straw yellow

**Nose:** high complexity and elegance with a fantastic minerality. Aromas of wild lavender and Roiboos

**Taste:** the rich sweetness is diminished by a nice acidity, which makes the wine wonderfully fresh and supplemented by a light minerality

**Serving temperature:** 8 - 10 °C

**Serving suggestions:** a perfect companion to more lighter type of desserts or fruits, but also solo a pure treat!