



Name: WUNDERWERK Riesling trocken
Producer: Wine estate Dreissigacker
Variety: Riesling
Taste profile: trocken
Vintage: 2016
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, loess, clay, marl. Cool climate

Vintage: 2016 was not an easy vintage for the German winemakers. Spring showed changing weather with a lot of rain but also warm temperatures including heavy storms and even hail. Summer continued unstable. One day hot, the other wet. Harvest, however, was good with dry sunny days and cool nights.

Vinification: Organically produced wine.

Hand-picked grapes from 5-15 year-old vines, maceration up to 70 h, spontaneous fermentation, maturation in 40% wooden barrels and 60% stainless steel, 1 year on the yeast.

Alcohol level: 13.0 % vol.

Residual sugar: 0.5 g/l

Acid level: 7.2 g/l

Formats available: 750 ml - cork closure

Lifetime expectation: 15 years

EAN bottle: 4260371720433

EAN box of 6: 4260371720440

Colours: light yellow colour

Nose: typical Riesling fruit and lime is mixed with herbs like tea and ripe aromas of passion fruit

Taste: ripe fruit of apple, apricot and pear is dominating accompanied by a herbal structure and minerality

Serving temperature: 8 - 10 °C

Serving suggestion: goes well with grilled seafood or lettuce with seared fish filet