

Name: WUNDERWERK Spätburgunder trocken
Producer: Wine estate Dreissigacker
Variety: Spätburgunder
Taste profile: trocken
Vintage: 2017
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: Frosts in April and hailstorms, especially in the Alzey-Worms district, were mainly responsible for a 20% lower harvest than the long-term average. Thus, the weather god showed himself merciful during the extremely early harvest, after it had rained heavily shortly before. The mild weather with its cold nights helped many grapes on the home stretch to a good ripeness and much aroma.

Vinification: Organically produced wine.

Hand-picked grapes from 5-15 year-old vines, yield 20 hl/ha, classical mash fermentation for 3weeks, maturation in 100% Barrique barrels (2/3 used, 1/3 new oak), 2 years on the yeast.

Alcohol level: 13.5 % vol.

Residual sugar: 0.5 g/l

Acid level: 6.4 g/l

Formats available: 750 ml

Lifetime expectation: 15 - 20 years



EAN bottle: 4260371720457

EAN box of 6: 4260371720464

Colour: ruby red

Nose: straight and elegant wine with wild berries and cinnamon scent

Taste: well balanced and soft Pinot Noir with great structure, charm and a fine velvety tannin structure

Serving temperature: 16 - 18°C

Serving suggestions: suits perfectly stewed lamb, dark meat or game dishes