



**Name:** Dreissigacker Grauburgunder trocken  
**Producer:** Wine estate Dreissigacker  
**Variety:** Grauburgunder  
**Taste profile:** trocken  
**Vintage:** 2021  
**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:** The fact that the vines in Rheinhessen sprouted later than usual in 2021 can be seen as a stroke of luck, as it meant that they were spared the night frosts in April. Also, partly due to the fungal pressure caused by the wetness, the winegrowing year differed from the three hot and dry previous years. The late start of the harvest in mid-September compared to previous years was a fortunate coincidence, as sunny days in September contributed decisively to the harvesting of a very appealing vintage. Ripening in the cool produces fruity wines that offer a wide range of aromas even with moderate alcohol content. In addition, there is a fresh acidity - one of the main characteristics of German white wines.

**Vinification:** Organically produced wine.

Hand-picked grapes, maceration for up to 8 hours, spontaneous fermentation. Maturation in 500 l tonneau wine barrels (30%) and stainless steel (70%). Yeast contact for 4 months and another 3 months on the lees before being bottled.

Alcohol level: 12.5 % vol.

Residual sugar: 5.2 g/l

Acid level: 6.0 g/l

Formats available: 750 ml

Lifetime expectation: 10 years

**EAN bottle:** 4260371720112

**EAN box of 6:** 4260371720129

**EAN box of 12:** 4260371723502

Colour: pale yellow with green reflexes

Nose: quite decent, light hints of green honey melon

Taste: firm grip and good volume with a nice melting on the palate, nutty accents and a fine mineral spiciness

Serving temperature: 10 - 12 °C

Serving suggestions: perfect with grilled fish, poultry or veal dishes, pasta or risotto with spring vegetables