



Name: Dreissigacker Riesling trocken
Producer: Wine estate Dreissigacker
Variety: Riesling
Taste profile: trocken
Vintage: 2020
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 2020 vintage produced very good qualities and a slightly below-average harvest, estimated at 8.6 million hectolitres nationwide. Weather conditions varied significantly in the growing areas. However, thanks to the sunny and dry late summer in Rheinhessen, highly ripe and very healthy grapes could be harvested within a very short period. The first white wines already present themselves accordingly aromatic and extremely fruity and the red wines show great potential.

Vinification: Organically produced wine.

Hand-picked grapes, maceration for 12 hours, spontaneous fermentation, maturation in stainless steel for 6 months.

Alcohol level: 12.5 % vol.

Residual sugar: 4.2 g/l

Acid level: 7.0 g/l

Formats available: 750 ml

Lifetime expectation: 10 years

EAN bottle: 4260371720006

EAN box of 6: 4260371720013

EAN box of 12: 4260371720020

Colour: pale straw yellow with yellow reflexes

Nose: clear scent of citrus, exotic aromas like papaya and passion fruit and a hint of white flowers

Taste: juicy and fresh with a well balanced acidity and a strongly pronounced minerality

Serving temperature: 10 - 12 °C

Serving suggestions: a great accompaniment to fish dishes, crustaceans, seafood or poultry