



**Name:** WUNDERWERK Riesling trocken  
**Producer:** Wine estate Dreissigacker  
**Variety:** Riesling  
**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.

The selectively hand-picked grapes for the Wunderwerk Riesling come from the biodynamically cultivated top vineyards of Bechtheim and Westhofen - Geyersberg, Kirchspiel and Morstein. Slightly crushed by feet and maceration up to 18 hours. Slowly pressed over several hours. Fermentation only with natural yeasts and matured in large oak barrels (30%) and stainless steel (70%). One year on the yeast and another 4 years of storage after being bottled.

**Alcohol level:** 13.5 % vol.

**Residual sugar:** 2.9 g/l

**Acid level:** 7.5 g/l

**Formats available:** 750 ml - cork closure

**Lifetime expectation:** 15+ years

**EAN bottle:** 4260371720433

**EAN box of 6:** 4260371720440

**Colours:** light straw 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:** 10 - 12 °C

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