

**Name:** Dreissigacker Weißburgunder trocken  
**Producer:** **Wine estate Dreissigacker**  
**Variety:** Weißburgunder  
**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 time up to 6h, spontaneous fermentation, maturation in 500L Tonneau barrels (30%) and stainless steel (70%), extended yeast contact.

**Alcohol level:** 12.5 % vol.

**Residual sugar:** 4.1 g/l

**Acid level:** 5.6 g/l

**Formats available:** 750 ml

**Lifetime expectation:** 10 years

**EAN bottle:** 4260371720099

**EAN box of 6:** 4260371720105

**EAN box of 12:** 4260371722826

**Colour:** pale with yellow reflexes

**Nose:** fresh, earthy-mineral scent of dried yellow fruits with fine floral, nutty notes

**Taste:** juicy and complex with noticeable minerality and finely integrated acidity, good length in the finish

**Serving temperature:** 10 - 12°C

**Serving suggestions:** ideal with vegetarian delicacies or fried freshwater fish, green asparagus & small potatoes