



**Name:** Westhofen Chardonnay trocken  
**Producer:** Wine estate Dreissigacker  
**Variety:** Chardonnay  
**Taste profile:** trocken  
**Vintage:** 2019  
**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:** Compared to the optimal vintage 2018 with its unbelievably high yields, 2019 is clearly below average in this respect. Nationwide, this meant a 13% lower yield. 2019 made it difficult for the winegrowers in many places with frost on the one hand and sunburn, great heat and drought on the other. Despite the difficult conditions, 2019 produced incredibly good wines.

**Vinification:** Organically produced wine.

Hand-picked grapes, maceration time up to 24h, spontaneous fermentation. Maturation in 500l Tonneaux barrels (60%) and stainless steel (40%). On the lees for 1.5 years and for 1 more year on the bottle.

**Alcohol level:** 13.5 % vol.

**Residual sugar:** 1.3 g/l

**Acid level:** 6.7 g/l

**Formats available:** 750 ml

**Lifetime expectation:** 15 years

**EAN bottle:** 4260371720372

**EAN box of 6:** 4260371720389

**Colour:** pale yellow with golden reflexes

**Nose:** nutty character combined with some smoke and clear citrus aromas, fresh, slightly floral and very lively

**Taste:** the elegance unfolds from the sparkling minerality and the creamy melt on the back palate

**Serving temperature:** 8 - 12 °C

**Serving suggestions:** very good on its own or to accompany high-quality dishes