



Name: MORSTEIN, Westhofen Riesling trocken
Producer: **Wine estate Dreissigacker**
Variety: Riesling
Taste profile: trocken
Vintage: 2018
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: Unique minerality through limestone and limestone rocks

Vintage: Challenging but favourable vintage: Hot, dry and sunny summer with an early flowering and a fast ripening process. The weather conditions continued into the harvest, allowing many grapes to stay on the vine right up to October. Of course, the drought also led to water stress in some regions. Since temperate heat and cool nights dominated in September and October the grapes remained healthy and were able to develop intensive aromas.

Vinification: Organically produced wine.

Selectively hand-picked grapes. The must was left to macerate for 6-12 hours. The wine was then aged for 18 months in stainless steel (80%) and 1200L wooden barrels (20%), before being finally bottled in March 2020.

Alcohol level: 13.5 % vol.

Residual sugar: 3.7 g/l

Acid level: 6.5 g/l

Formats available: 750 ml

Lifetime expectation: 15+ years

EAN bottle: 4260371720778

EAN box of 6: 4260371720785

Colour: golden yellow

Nose: the nose perceives coolness with tingling aromas of citrus, mirabelle and juicy peach

Taste: a hint of saltiness with earthy notes of yellow fruit with depth, structure and an elegant finish

Serving temperature: 11 - 13°C

Serving suggestions: suits very well Japanese cuisine such as sushi & sashimi and also high quality meat dishes with veal or even pork