

Name: TONNEAU Weißburgunder trocken
Producer: Wine estate Dreissigacker
Variety: Weißburgunder
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: The grapes for the Tonneau Weissburgunder come from the core vineyards of Bechtheim and were selectively harvested by hand. After a maceration period of about 10 hours, the mash fermented spontaneously 100% in Tonneau wooden barrels. Stored for a long time - 1.5 years on the full lees, half a year on the fine lees until bottling.

Alcohol level: 14.0 % vol.

Residual sugar: 1.6 g/l

Acid level: 6.8 g/l

Formats available: 750 ml - cork closure

Lifetime expectation: 15+ years



EAN bottle: 4260371723465

EAN box of 6: 4260371723472

Colour: light straw yellow

Nose: full-bodied, round and nicely floral

Taste: harmonious and opulent at the same time with a fine melt on the palate, well-integrated wood aromas and a fantastic long finish

Serving temperature: 12 - 14 °C

Serving suggestions: ideal companion to a crispy Iberico pork chop served with mashed potatoes and intense olive oil