



Name: ROSENGARTEN, Bechthelm 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: One of the warmest sites, loess-loam & limestone

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, long maceration time up to 48 hours, spontaneous fermentation, maturation in 100% oak barrels, one year on the yeast.

Alcohol level: 13.0 % vol.

Residual sugar: 4.6 g/l

Acid level: 7.0 g/l

Formats available: 750, 1500, 3000 & 6000 ml

Lifetime expectation: at least 20 years

EAN bottle: 4260371720532

EAN box of 6: 4260371720549

Colour: bright yellow with greenish reflexes

Nose: aromas of green apple, peach, apricots & some herbal notes

Taste: crispy refreshing wine with a remarkable acidity and a nice complex finish

Serving temperature: 10 - 12°C

Serving suggestions: matches perfectly steamed fish, grilled seafood, poultry or vegetarian dishes