



Name: ORGANIC Riesling trocken
Producer: Wine estate Dreissigacker
Variety: Riesling
Taste profile: trocken
Vintage: 2022
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: Even though the weather pattern in 2022 was not as optimal as hoped, the wines of Rheinhessen nevertheless developed in a way that they only manage in Germany: with moderate alcohol content, a very expressive and fruity aroma and an acidity that gives the wine its freshness. The September rains came just in time and had a positive effect on quality and quantity in many places. Thanks to the great ripeness, the winegrowers got the style they wanted when they decided on the harvest date. The rain also slowed down the increase in must weights and thus the later increase in the alcohol content of the wines, which meets the needs of consumers.

Vinification: Organically produced wine.

Hand-picked grapes, maceration up to 18 hours, spontaneous fermentation. Maturation for 5-7 months in stainless steel (100%) and for 2 more months on the bottles.

Alcohol level: 12.0 % vol.

Residual sugar: 6.7 g/l

Acid level: 8.2 g/l

Formats available: 750 ml

Lifetime expectation: 5+ years

EAN bottle: 4260371720198

EAN box of 6: 4260371720204

EAN box of 12: 4260371720211

Colour: pale yellow with green reflexes

Nose: typical aromas of citrus, green apple, light spice notes

Taste: a lot of juiciness, again citrus, medium bodied, elegant, mineral, well balanced fruit and acidity

Serving temperature: 8 - 10 °C

Serving suggestions: Good on its own or to accompany japanese cuisine such as sushi, grilled mackerel or tuna, as well as white meat or vegetarian dishes