



Name: Dreissigacker Grauburgunder trocken
Producer: **Wine estate Dreissigacker**
Variety: Grauburgunder
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 for up to 8 hours, spontaneous fermentation. Maturation in 500 l tonneau wine barrels (30%) and stainless steel (70%). Yeast contact for 4 months and another 3 months on the lees before being bottled.

Alcohol level: 12.5 % vol.

Residual sugar: 5.1 g/l

Acid level: 7.2 g/l

Formats available: 750 ml

Lifetime expectation: 10 years

EAN bottle: 4260371720112

EAN box of 6: 4260371720129

EAN box of 12: 4260371723502

Colour: pale yellow with green reflexes

Nose: quite decent, light hints of green honey melon

Taste: firm grip and good volume with a nice melting on the palate, nutty accents and a fine mineral spiciness

Serving temperature: 10 - 12 °C

Serving suggestions: perfect with grilled fish, poultry or veal dishes, pasta or risotto with spring vegetables