



Dreissigacker
'Bechtheimer'
Riesling Trocken

Rheinhessen - Germany 2013

Jochen Dreissigacker is a young vigneron, fiercely dedicated to giving voice to some of the most exciting vineyard sites of Rheinhessen. After spending a few years working with the iconic Klaus-Peter Keller, Jochen took the reins at his family estate and

began the work of converting to Organic viticulture. By focusing on enhancing the vitality of his soils using natural methods, limiting yields, harvesting by hand and vinifying with native yeasts, he captures the individual mineral character of each of his parcels, revealing wines with power and depth without the weight of high alcohol that many of the region's more famous wines possess.

Dreissigacker is at the forefront of the current 'Rheinhessen revival'. They are currently producing some of Germany's most exciting wines, with incredible purity and aromatics. With plans to join the 'VDP' group of growers in mind, Dreissigacker has adopted the same pyramid of quality – Estate, Village and Single Vineyard – for the wines. Jochen Dreissigacker is one of the rising stars of the German wine scene and has achieved much critical acclaim both at home and abroad since taking over the running of the family estate in 2005.

His approach in the winery is as non-interventionist as possible, using only wild yeasts, stainless steel vats and obtaining sweetness in the wines by harvesting only fully ripe grapes, rather than by adding 'süss-reserve' after vinification. With a stringent focus on quality, Jochen has converted his 21 hectares of vineyard to biodynamic viticulture (certified since 2010), while yields have been reduced and the best parcels identified in order to vinify each separately. The best vineyard plots include Hasensprung, Geyersberg, Rosengarten, all of which are located within Bechtheim village, where the soils are a mix of loess and marl.

This is the village wine and is sourced from the top sites around Bechtheim: Geyersberg, Stein, Rosengarten and Hasensprung. Geyersberg, which sits to the east of Bechtheim, has a distinct smoky characteristic that influences this blend. It is fermented in stainless; 15-20% is raised in oak barrels.

Composition

100% Riesling

Soil Type

Loess & Marl with Limestone

Residual Sugar

3.2 grams per liter

Élevage

Fermented in Stainless Steel – 15-20% aged in French tonneau for 6 months

Yields

2.8 tons per acre

Tasting Notes

“ Yeasty aromas meld with a deep, concentrated mix of mineral notes and pineapple aromas. Succulent, precise and elegant on the palate this full-bodied and expressive wine has a tautly woven structure and a lovely smoky, mineral piquancy with lots of limes, a lingering salinity and persistent citrus flavors. ”

Reviews

None