



Producer: **Weingut Dreissigacker**

Name: **GEYERSBERG Riesling**

Grape Variety: **Riesling 100%**

Quality level: **Qualitätswein**

Taste profile: **dry**

Vintage: **2010**

Locality: **Bechtheim**

Region: **Rheinhessen**

**Rheinhessen** with more than 26.000 ha is the largest wine growing region in Germany. It extends in a triangle between Bingen, Mainz and Worms. In the East and in the North Rheinhessen is bordered by the river Rhein. In the West the river Nahe is a natural border. Rheinhessen is a very spacious region designated by a hilly countryside. The soils are usually loess to the south increasingly parts of marl. Known as a bulk wine region Rheinhessen is currently facing a renaissance. Nowadays some of the most interesting wines are coming here, particularly from the South called Wonnegau around Flörsheim, Westhofen, Bechtheim.

Harvest done: **by hand, yield: 30 hl/ha**

Fermentation: **spontaneous in stainless steel**

Maceration: **approx. 25 hours**

Yeast: **wild yeast**

At temperature: **16 - 18°C**

Duration: **8 weeks**

Maturation in: **500l Oak and Stainless one year**

EAN bottle: **on request**

EAN case: **on request**

Alcohol level: **13.5 %**

Residual Sugar: **1.2 g/l**

Acid level: **6.3g/l**

Formats available: **750 ml**

Lifetime expectation: **8-10 years**

Colour: medium/strong yellow with golden reflexes

Nose: slightly herbal notes, fresh hay

Taste: rich spicy notes, elegant, very concentrated and complex. Very long finish.

Serving suggestions: serve at 6-8°C. Perfect food match with roasted veal. Decanting would support the flavour positively.