



Producer: **Weingut Dreissigacker**

Name: **KIRCHSPIEL Riesling**  
Grape Variety: **Riesling 100%**  
Quality level: **Qualitätswein b.A.**  
Taste profile: **dry**  
Vintage: **2011**  
Locality: **Westhofen**  
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 spaciouly 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**  
Fermentation: **spontaneous in stainless steel**  
Maceration: **up to 24 hours**  
Yeast: **wild yeast**  
At temperature: **16 - 18°C**  
Duration: **8 weeks**  
Maturation in: **Stainless steel for 8 months**  
EAN bottle: **on request**  
EAN case: **on request**

Alcohol level: **13.5 %**  
Residual Sugar: **2.5 g/l**  
Acid level: **5.6 g/l**

Formats available: **750 ml**  
Lifetime expectation: **8-10 years**

Colour: bright yellow like hay

Nose: herbal notes, fresh hay, ripe apple and pear fruits

Taste: rich but elegant, concentrated but lighter than the Bechtheimer vineyards, the limestone gives this wine minerality

Serving suggestions: serve at 6-8°C in big glasses. Perfect company for white meat. Decant!