



Name: ORGANIC Riesling trocken
Producer: Dreissigacker
Variety: Riesling
Taste profile: trocken
Vintage: 2017
Region: Rheinhessen

Producer: Jochen Dreissigacker has been called an artist, possessed, a near genius (Jancis Robinson) and nevertheless one of the most talented young wine makers in Germany.

Soil & Climate: loess, marl, cool climate

Vintage: Challenging vintage, rainy, moist and warmth in the early summer months, that led to some infections. But sunny late summer weather brought excellent ripeness of the remaining grapes.

Vinification: hand-picked, maceration up to 18 hours, spontaneous fermentation in stainless steel, wild yeast, maturation in stainless steel

Alcohol level: 12.0% vol.

Residual sugar: 5.0 g/l

Acid level: 8.3 g/l

Formats available: 750 ml

Lifetime expectation: 5 years

EAN bottle: 4260371720198

Colour: light yellow with green reflexes

Nose: ripe fruits aromas: citrus, apricot, light spice notes

Taste: grapefruit, medium bodied, elegant, mineral, well balanced fruit and acidity, long finish

Serving temperature: 10-12° C

Serving suggestions: Good on its own or to accompany salads, seafood, crayfish, white meat, and vegetarian and vegetable dishes.