

Name: ORGANIC Riesling trocken
Producer: Wine estate Dreissigacker
Variety: Riesling
Taste profile: trocken
Vintage: 2021
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: The fact that the vines in Rheinhessen sprouted later than usual in 2021 can be seen as a stroke of luck, as it meant that they were spared the night frosts in April. Also, partly due to the fungal pressure caused by the wetness, the winegrowing year differed from the three hot and dry previous years. The late start of the harvest in mid-September compared to previous years was a fortunate coincidence, as sunny days in September contributed decisively to the harvesting of a very appealing vintage. Ripening in the cool produces fruity wines that offer a wide range of aromas even with moderate alcohol content. In addition, there is a fresh acidity - one of the main characteristics of German white wines.

Vinification: Organically produced wine.

Hand-picked grapes, maceration up to 18 hours, spontaneous fermentation. Maturation for 5-7 months in stainless steel (100%) and for 2 more months on the bottles.

Alcohol level: 12.0 % vol.

Residual sugar: 5.7 g/l

Acid level: 7.7 g/l

Formats available: 750 ml

Lifetime expectation: 5+ years

EAN bottle: 4260371720198

EAN box of 6: 4260371720204

EAN box of 12: 4260371720211

Colour: pale yellow with green reflexes

Nose: typical aromas of citrus, green apples, light spice notes

Taste: a lot of juiciness, again citrus, medium bodied, elegant, mineral, well balanced fruit and acidity

Serving temperature: 8 - 11 °C

Serving suggestions: Good on its own or to accompany japanese cuisine such as sushi, grilled mackerel or tuna, as well as white meat or vegetarian dishes