



**Name:** ORGANIC Riesling trocken  
**Producer:** Wine estate Dreissigacker  
**Variety:** Riesling  
**Taste profile:** trocken  
**Vintage:** 2018  
**Region:** Rheinhessen

**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:** Challenging but favourable vintage: Hot, dry and sunny summer with an early flowering and a fast ripening process. The weather conditions continued into the harvest, allowing many grapes to stay on the vine right up to October. Of course, the drought also led to water stress in some regions. Since temperate heat and cool nights dominated in September and October the grapes remained healthy and were able to develop intensive aromas.

**Vinification:** Hand-picked grapes, maceration up to 18 hours, spontaneous fermentation, maturation in wood barrels (10%) in stainless steel (90%).

**Alcohol level:** 12.5 % vol.  
**Residual sugar:** 5.8 g/l  
**Acid level:** 6.9 g/l

**Formats available:** 750 ml  
**Lifetime expectation:** 5 years

**EAN bottle:** 4260371720198

**Colour:** light yellow with green reflexes

**Nose:** ripe fruit aromas of citrus, apricot, light spice notes

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

**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