



Name: ORGANIC Riesling trocken
Producer: Wine estate Dreissigacker
Variety: Riesling
Taste profile: trocken
Vintage: 2019
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: Compared to the optimal vintage 2018 with its unbelievably high yields, 2019 is clearly below average in this respect. Nationwide, this meant a 13% lower yield. 2019 made it difficult for the winegrowers in many places with frost on the one hand and sunburn, great heat and drought on the other. Despite the difficult conditions, 2019 produced incredibly good wines.

Vinification: Organically produced wine.

Hand-picked grapes, maceration up to 18 hours, spontaneous fermentation, maturation in stainless steel (100%).

Alcohol level: 12.5 % vol.

Residual sugar: 6.9 g/l

Acid level: 7.9 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: ripe fruit aromas of citrus, apricot, light spice notes

Taste: a lot of juiciness, again citrus, 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