

Name: Bechtheimer Geyersberg Riesling Auslese
Producer: **Wine estate Dreissigacker**
Variety: Riesling
Quality: Auslese
Vintage: 2015
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: Decayed limestone, unique climate

Vintage: Until the harvest partly very different conditions. Not all locations were equally affected by the summer drought. However, almost everywhere there were first-class ripened grapes with high must weights. September turned out to be an almost perfect harvest month: during the day there was usually pleasant warmth, at night it cooled down, so that the grapes remained largely healthy and were able to develop intensive aromas.

Vinification: Organically produced wine.

Hand-picked grapes, whole cluster pressing, spontaneous fermentation at 16-18°C with wild yeast, maturation in stainless steel.

Alcohol level: 8.5 % vol.

Residual sugar: 144.7 g/l

Acid level: 8.7 g/l

Formats available: 375 ml

Lifetime expectation: 30+ years

EAN bottle: 4260371721508

EAN box of 12: 4260371721515

Colour: bright golden yellow

Nose: concentrated, delicious wine that scents of apple, mango and pineapple with a hint of refreshing ginger

Taste: lively, minerally, sweet pear and exotic fruits again

Serving temperature: 6 - 11 °C

Serving suggestions: very good on its own or as an accompaniment to light and not too sweet desserts