



Name: ORGANIC Riesling trocken
Producer: Wine estate Dreissigacker
Variety: Riesling
Taste profile: trocken
Vintage: 2020
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 2020 vintage produced very good qualities and a slightly below-average harvest, estimated at 8.6 million hectolitres nationwide. Weather conditions varied significantly in the growing areas. However, thanks to the sunny and dry late summer in Rheinhessen, highly ripe and very healthy grapes could be harvested within a very short period. The first white wines already present themselves accordingly aromatic and extremely fruity and the red wines show great potential.

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

Alcohol level: 12.0 % vol.

Residual sugar: 6.1 g/l

Acid level: 7.5 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