

Organic Rheinhessen Riesling Trocken 2012

Bechtheim, Rheinhessen, Germany

DREISSIGACKER



PRODUCER

Jochen Dreissigacker has caused a considerable stir both in his native Germany and abroad, winning high praise and points wherever his wines are sold. His 45 hectares of vineyards are based in the Rheinhessen, which is currently undergoing what might be termed a 'Rheinhessen revival', with Jochen at its forefront. From the 2010 vintage, Jochen's wines all have organic certification and he also uses biodynamic methods for much of his estate (although he has chosen not to be certified). As expected of an organic estate, his approach in the cellar is as natural as possible. He uses only wild yeasts to ferment the must and harvests only fully ripe grapes (rather than chaptalising, or adding 'süss-reserve' to sweeten the wines after vinification for the Auslese styles).

VINEYARDS

Jochen's approach in the winery is simple: to intervene as little as possible. Low yields and careful selection in the vineyard ensures excellent fruit. The estate has 21 hectares under vine, 55% of which are Riesling. Soils are a mix of loess and marl.

VINIFICATION

The grapes were harvested by hand and the yield was 48 hectolitres per hectare. The juice was fermented with wild yeasts in stainless steel tanks for 4 weeks at 16-18°C. No chaptalisation took place and no 'süss-reserve' was added.

TASTING NOTES

Light in colour with green reflexes. Fruity and elegant on the nose with rich, medium-bodied, aromas of ripe fruits. The palate is refined and very well balanced with aromas of yellow fruits on the long finish.

Grape Varieties	100% Riesling
Winemaker	Jochen Dreissigacker
Closure	Screwcap
ABV	12.5%
Residual Sugar	4.8g/L
Acidity	6.7g/L
Notes	Sustainable, Vegetarian, Vegan