

Weingut Dreissigacker

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|  <p style="text-align: center;">DREISSIGACKER 2012 KIRCHSPIEL</p> | <p>Untere Klinggasse 4, 67595 Bechtheim T: +49 (6242) 2425 info@dreissigacker-wein.de www.dreissigacker-wein.de Cellar Door Sales: Mon through Fri 8–12 hrs and 13–18 hrs, Sat 9–16 hrs Winemaker and Contact: Jochen Dreissigacker No of Bottles Produced: 140.000 (95 % white, 3 % red, 2 % sweet) Hectares: 24 Farming: certified organic</p> |
| <p>The Dreissigacker family positions itself as a kind of motor for Rheinhessen. Christian Dreissigacker is about to take Weingut Dr. Köhler to the very top while his brother Jochen causes a stir with the estate named after their family in Bechtheim. His determination is to take all the good things that have already come out of his family and take them to the ultimate level. In order to do this he has carefully converted his vineyards over the years to organic farming and has perfected his harvesting and reduced yields even further. He also avoids unnecessary intervention in the cellar to underline the naturalness and characteristics of the varieties. Thus even the simple estate wine is a great pleasure.</p> | <p>96 2012 Westhofener Morstein Riesling trocken Hops, camomile, tea, firm yellow pear, meadow herbs, yellow fruit. Finesse follows the opulent opening, elegant and tart nerve of acidity, dense on the palate and cool on the finish. 13 Vol.-%, NC, €€€</p> <p>94 2012 Westhofener Kirchspiel Riesling trocken Apple, catnip, marjoram, baked pear, wet stone, fruity and mineral in equal measure. Finely chiselled nerve of acidity, bone-dry, long ethereal resonance. 12.5 Vol.-%, NC, €€€</p> <p>93 2012 Bechtheimer Geyersberg Riesling trocken Quince, green tea, Styrian pear, on palate vinous and juicy, enormous density with great tension, salty minerality with long aftertaste. 13 Vol.-%, NC, €€€</p> <p>90 2012 Weißburgunder Einzigacker trocken</p> <p>89 2012 Riesling trocken</p> |
| <p>falstaff-Tip:</p> <p>93 2012 Wunderwerk Riesling trocken Darjeeling, malt, peel of apple and pear, on palate opulent and creamy, bone-dry with dramatic minerality, savoury and tart on the long finish. Still youthful with good potential. 13 Vol.-%, NC, €€€</p> | |