

Weingut Dr. Koehler



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Cellar Door Sales: yes

Winemaker: Christian Dreissigacker
Contact: Christian Dreissigacker
Hectares: 15
Farming: certified organic

Weingut Dr. Koehler is more than 100 years old. It was born at a time when people paid far more for German top wines than for those from Bordeaux or Burgundy. However, if Christian Dreissigacker and his family continue the development of this time-honoured estate as they are now, those times may not be so far away. Conversion to organic farming is the basis for the wine quality. Christian Dreissigacker not only looks to tradition but also to today and to tomorrow. Apart from classic Rheinhessen varieties like Riesling, Silvaner and Pinot varieties both red and white, he also makes wines from Sauvignon Blanc, Merlot and Cabernet Sauvignon.

90 2012 Bechtheimer Rosengarten Riesling trocken

Yellow peach, turmeric, bitter almond, rose petals, coriander seed. On palate cool and grippy, salty minerality. Wiry but integrated acidity. Long, savoury finish. 13 Vol.-%, NC, €€

90 2012 Riesling Weißer Mandelbaum trocken

Ripe yellow pear on the nose, pineapple, wet river pebble, orange blossom, on the palate slender and cool, white peach, well structured wine with fine acidity and minerality, long finish with cool resonancel. 13 Vol.-%, SC, €€

89 2012 Bechtheimer Grauburgunder trocken

On the nose Williams pear, sweet fig mustard, violets, nut shells, smoky bacon. On the palate yellow fruit underpinned by vanilla and toast notes. Fine arc of acidity, powerful wine with great inner tension and long aftertaste. 13,5 Vol.-%, SC, €

89 2012 Bechtheimer Chardonnay

87 2012 Weißburgunder trocken

falstaff-Tip:

88 2012 Riesling Gutswein trocken

Nectarine and yellow apple on the nose, on palate juicy, great balance of minerality, acidity and fine bitter notes on the finish. Great entry-level wine
12,5 Vol.-%, SC, €