



2022 EINS-ZWEI-DRY

Rheingau Riesling dry -ORGANIC-



Soil: The grapes for EINS-ZWEI-DRY were harvested in our vineyards in the middle and east Rheingau, mainly from the fields surrounding the villages of Rauenthal and Martinthal. The soils are predominantly composed of profound loess loam; several parts contain marly soil from the Tertiary period and an intense gravel blend close to the village Rauenthal. Hereby the water capacity of the soils is very high, and we have an excellent distribution of water and nutritive substances even in hot years. This is the requirement for wines with a high concentration.

Vinification:

We harvested the grapes for this Riesling from organic cultivation at the end of September 2022 and pressed them very gently. With this organic EINS-ZWEI-DRY we maintained that the grapes were harvested at least at the late harvest level to achieve the best balance between delicious fruit, sweetness, and acidity. The EINS-ZWEI-DRY ORGANIC is our entry into the organic wine segment, and we focus very much on the expansion of this segment. To diversify the final blend, we ferment the different regions discreetly in steel. This gives us more options to get the best blend for a fresh and crispy, high quality organic estate wine.

How does it smell, how does it taste – what’s the best pairing?

On the nose the EINS-ZWEI-DRY ORGANIC shows very pleasant fruit and delicious fresh notes of the new vintage. Nuances of peach and apricot; green apples and a hint of Mediterranean herbs. The delicate and lively acidity is supported by ripe mirabelle and is an outstanding example of the terroir. The wine offers a quite full and spicy aroma of sappy Riesling fruit and pineapples. Medium-bodied and slightly salty this is a clear, elegant, and very pleasurable Riesling, ideal for many occasions. Bright citrus notes such as vibrant tangerine and soft grapefruit explode onto your palate, whilst lively notes of minerality tickle the palate. With a crisp finish, that leaves your taste buds wanting more, this wine is just asking to be drunk repeatedly. The EINS-ZWEI-DRY ORGANIC has a very good concentration, which makes this wine suitable for storage – that’s remarkable for an entry-level.

We think it’s a nice aperitif with oysters, it’s delicious with Sashimi and even matches brilliant with smoked fish.

Yield:	70 hl / ha
Site:	Rheingau
Varietal:	100% Riesling
Residual sugar (g/l):	5.8
Total acidity (g/l):	6.9
Alcohol (%vol.):	12

