

Vine

- Meticulously selected
- Low yielding
- Ripeness & flavour



DREI Riesling is sourced from meticulously selected vineyards in the middle Mosel. In order to qualify for DREI, our vineyards must meet the following standards:

- Around 40° Aspect or more
- South east to south west facing slopes
- Low yielding mature vines
- High leaf/grape ratio
- Maximum grape diameter of 15.7 mm ☺

These restrictions are in place to assure that DREI meets our exacting specifications in ripeness and flavor.

Wine

- Potential of the fruit
- Latest technology
- Low interference



Having met our exacting specifications it becomes our responsibility to preserve the inherent potential of the fruit. In order to achieve this, we combine the latest technology with precise calculated winemaking technique.

After gently pressing the grapes and initiating fermentation we monitor the process continuously, minimizing the need to interfere with the wine's natural development.

This low impact strategy creates a wine which reflects the natural potential of our fruit.

DREI is crisp, refreshing and easy to drink with a low alcohol volume and natural mouthwatering acidity.

Sustainability

- Physiologically ripe
- Organic material
- Wild pigs

Work in the vineyard is of central importance to us – here the foundations are laid for physiologically ripe grapes, full of extract. Only organic material is used to fertilize and enrich the soil. Even the wild pigs of the Mosel forest like this and come regularly to try and steal our best grapes.

Fotografie: www.fazit-design.com