



This is an exciting new estate, which has been rheinhessen established with the vineyards and assistance of Friedrich Baumann, who has now retired. **Dr. Karl Heyden** founded the estate in 1999 with his wife, Anita and their two sons, Frank and Harry. Frank has completed his studies at the famous Geisenheim viticulture institute, and has already convinced the German critics. This young talented generation is already crafting great wines from these highly rated vineyards. Sadly, Dr. Karl Heyden died in 2005.

The terroir of the **OPPENHEIM** vineyard slope is limestone, and this is reflected in the character of the wines, giving a fine chalky minerality, especially with Riesling. The proximity to the river and the amphitheatre slope on the edge of the Rhine valley, facing SSE, provide a great macroclimate. The Sackträger is rated as one of the best sites in Rheinhessen.



Oppenheim Sacktrager



Loam soils containing plentiful limestone.



Dr. Heyden



100% Riesling Spätlese (late harvest)



ACIDITY

ALCOHOL: 11.1% RES. SUGARS: 56.1 G/L ACIDITY: 7.9 G/L

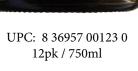


It displays an appealing bouquet of ripe apricots with lemon zest, juice on the palate, balanced acidity and a hint of salty minerality.



TASTING

Food Pairing: A perfect match for strong Indian and Asian spiced dishes. Also fantastic with a spiced duck leg, dishes with acidic sauces, roasted vegetables and soft cheeses.



*HEYDEN

