



SPERRY



Pierre Sperry - Riesling

AOP Alsace Riesling,

A gastronomic wine, which pairs well with fish and white meats owing to its dryness, minerality and a great backbone of acidity paired with a delicate floral side.

PRESENTATION

Riesling is the Rhineland's ultimate varietal and the Rhine Valley is recognized the world over as its birthplace.

TERROIR

Granit Soil

IN THE VINEYARD

Our work is based on a minimum use of pesticides.

This being an alternative between conventional agriculture and organic farming.

100% hand picked harvest

VINIFICATION

This Riesling has been matured in temperature controlled stainless steel vats, in order to manage its evolution during the vinification

VARIETAL

Riesling 100%

SERVING

To serve between : 8° and 10°C

You can keep it between : 3 to 5 years

It is a wine that can improve in bottle over several decades.

TASTING

Appearance : Pale yellow in colour, with bright green tinges that emphasize its characteristic freshness.

Nose : The bouquet is elegant and racy, with delicate fruity aromas (lemon, grapefruit, pear, stewed fruits...) and flowers (white flowers). It also offers aromas of anise, liquorice and fennel seeds. As it evolves, our Riesling is unique thanks to our granit soil, it develops mineral aromas (gun powder, flint, mint, etc.).

Palate : This dry wine displays great vertical structure. It is characterized by intense freshness that can be appreciated from start to finish, whilst the mid-palate is defined by opulence and richness. The body, both racy and delicately fruity, makes this wine an ideal partner for haute cuisine.

FOOD PAIRINGS

Riesling is an excellent food wine. In addition to pairing naturally with traditional Alsace dishes such as Choucroute and pork-based dishes, it has a natural affinity with fish and shellfish, such as scallops, almost iodene flavours of the sea. It is also delicious with poultry, white meats and even goat's cheese.

