



RIESLING 2020

AOC Alsace, Alsace, France

Riesling from our Tradition range.
The Riesling " King " of Alsatian grape varieties.
Noble and racy, it is a wonderful wine for gastronomy.

PRESENTATION

Fresh, fine and racy. The combination of the minerals brought by the earth and the lemon fruitiness gives this dry wine an elegant sensation of freshness.

THE VINTAGE

2018, a vintage year of great heat waves, rainy winter, a wet, early and hot spring, and a dry and scorching summer with violent thunderstorms and hail in some areas: the weather has once again put our nerves to the test.

Whatever the grape variety, they are all characterized by their typicity, their balance, their cleanliness, with a digestible, easy-to-drink side.

LOCATION

South/Southeast exposure

TERROIR

Comes exclusively from our parcels located on the HEISSENBERG terroir (hot mountain) in the heart of our commune of Nothalten.

The slope is steep and the exposure optimum for maturing our Riesling and Pinot Noir.

The soil is composed of decomposing sandstone with a very stony subsoil, which allows the vines to warm up as soon as the first rays of sunshine appear. The vine, due to the lack of water, has to go deep into the earth to draw all it needs.

IN THE VINEYARD

Yield around 70 hl/ha

Beautiful yellow bunches, very ripe but somewhat candied.

Natural weed control to avoid too much competition and stress for the vine.

WINEMAKING

Pressing for 4 hours

Static cold settling

Fermentation by indigenous yeasts, spread over 4 weeks at constant temperature.

No malolactic fermentation to preserve the already low acidity.

AGEING

Aged until spring in stainless steel tanks.

13 % VOL.

Contains sulphites. Does not contain egg or egg products.
Does not contain milk or milk-based products.

TECHNICAL DATA

Residual Sugar: 5 g/l

SERVING

Serve between 8 and 10°C. Decant if possible one hour in advance to allow the aromas to open up. To drink now and within 15 years to benefit from all its aromatic virtues.



AGEING POTENTIAL

10 to 15 years

TASTING

Lemon nose, minerality.

FOOD PAIRINGS

Ideal with sauerkraut, fish, shellfish and crustaceans.

