



Alsace, Domaine des Failles, Riesling, AOC Alsace, Blanc, 2019

AOC Alsace, Alsace, France

The estate has been passed down from father to son in the Kientzler family for 5 generations, perpetuating the love of great dry and gastronomic wines. Cultivated with the greatest respect for the earth and its environment, the vineyard extends over 13.8 hectares, 4.4 of which are Grands Crus, spread over the villages of Ribeauvillé, Bergheim, Hunawihr and Riquewihr.

LOCATION

Vineyards located on gentle slopes in the villages of Ribeauvillé and Hunawihr. Orientation east and altitude of 220-260 meters above sea level.

TERROIR

Calcareous clay, with marl.

Vines of 10 years old coexist with vines up to 60 years old. The average age is 35 years.

IN THE VINEYARD

The work in the vineyard is admirable and the estate could be certified organic, if the small terraced plots of Geisberg were not so difficult to maneuver.

WINEMAKING

Dry wine.

SUCRE RESIDUEL: 2,5 g/l

VARIETAL

Riesling 100%

13 % VOL.

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years, 5 years, 5 to 10 years

TASTING

Bouquet of great finesse, delicately fruity with mineral nuances. The mouth is tense, straight and pure. Racy Riesling where the chiselled acidity structures the wine while giving it length.

FOOD PAIRINGS

Asian cuisine. Mexican cuisine and mussel casseroles.





