Vignobles d'Alsace BRUNOLAFON

ALSACE EDMOND RENTZ RIESLING RADITION



# Alsace, Domaine Edmond Rentz, Riesling, AOC Alsace, White

AOC Alsace, Alsace, France

Since 1785, the Rentz family has been running the family vineyard in Zellenberg, and today Catherine and her brother Patrick Rentz are at the head of the family estate. The estate works today 27 ha, spread over 5 communes in the heart of the wine road: Bergheim, Ribeauvillé, Hunawihr, Zellenberg, Riquewihr, spread over particularly well exposed hillsides.

## PRESENTATION

Varietal wine, originating from various hillside soils, which wonderfully unveil the character and aromas of the grapes, these wines are easily appreciated and are best consumed within 5 years.

## IN THE VINEYARD

Respectul practices if the environment and HVE label certification.

## HARVEST

Traditional vinification and cultivation method the grapes are harvested manually.

#### WINEMAKING

Pressed in a pneumatic press in order to extract the juice and aromas. The naturally present yeast on the grapes will start the alcoholic fermentation process that will change the grape juice into wine. Temperature controls are conducted throughout the fermentation process in order to guarantee persistence and balance.

## AGEING

Two to three months after the fermentation process, the wine is racked in order to start maturing. Before bottling, each vat is filtered in order to guarantee the organic stability and conservation of the wine.

VARIETAL Riesling 100% 12 % VOL.

#### SERVING

Serve between 8 to 10 °c (46 to 50°F)

## AGEING POTENTIAL

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

#### TASTING

A dry white wine which expresses elegant aromas of white flowers and ripen grapefruit on the nose. On the palate, it is fresh, direct and distinguished by hints of citrus fruits and slight mineral touch.

#### FOOD PAIRINGS

Riesling goes well with fish and shellfish served raw or cooked in a butter or creamy sauce. It can also be served with cold starters and poultry in cream.



#### **Bruno Lafon Selection**

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