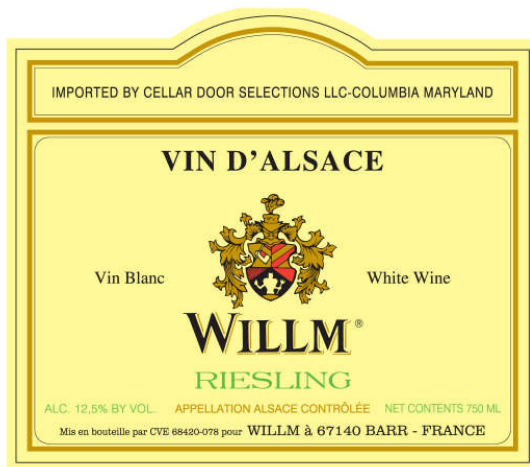


Riesling



Varietal : Riesling 100%

Appellation : AOC Alsace

Appreciation - **Perception**
sugar/acidity :

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Dry Medium Sweet

pH : n.c.

Alcohol : 12,6 %

Residual Sugar : 3,4 g/L

Total Acidity_H₂SO₄ : 3,5 g/L

Production : 20 000

Cases

General Information

The Riesling is the King of Alsace and among the world's greatest grapes. The juice is white and the wines are dry, racy with great definition of the fruit. Grown on mineral soils, it expresses floral and mineral character offering great ageing potential. In Alsace, Riesling acquires distinctive concentration perfectly balanced by the acidity. It is one of the best wines to dine with.

Vinification

The winemaking of our premium range focuses on the varietal character and the fruit. The grapes are harvested at good maturity and pressed in pneumatic presses. The pressing is fractured and takes 4 hours in total.

We separate Head (Cuvée) 0 → 0,6 Bars
 Heart (Taille) 0,6 → 1,2 Bars
 Tail end of Press (Rebèche) 1,2 → 2 Bars

The juice is decanted in order to begin the winemaking with a clean and clear must. We inoculate with selected neutral yeasts to start the alcoholic fermentation. The fermentation takes place in temperature controlled stainless steel vats (64° Fahrenheit / 18°Celsius) and takes between 4 to 6 weeks. It is followed by a maturing on the fine lees for another 2 to 3 months. The wines are then racked, cold stabilized and go through a light filter (Kieselguhr). The wine is then finished and stays in tempered tank until the bottling. The wines are generally bottled between 8 and 10 months following the harvest.

Food and Wines – Temperature of Service

Crustaceans and shellfish ; fresh, smoked, grilled or en terrine fish, sushi's, sashimi's ; white meats or poultry in cream sauce ; sauerkraut ; goat cheeses. 48° - 53° Fahrenheit / 9° - 12° Celsius.

Tasting Notes 2004

Clear golden yellow with green reflections. The nose is delicate and complex, fruity and floral. The mouth feel is racy and straight forward, hints of peaches, citrus fruit, lemon and grapefruit. The final is long lasting with a distinct mineral quality, so typical of Riesling from Alsace.