

Riesling 2019

- **Wine description :**

Riesling is with no doubt the « King of the wines of Alsace ». The wine is produced with 100 % Riesling by law and is dry fermented in stainless steel tanks, without any malolactic fermentation, or oak.

Traditionally in Alsace Riesling is produced dry with an average of 12,5 – 13% alcohol. It represents roughly 3500 hectares out of 15.500 total and is a late maturing grape.

Beautiful colour with green edges, it needs a few more months to reveal its full potential and will age gracefully another few years.

The wine is dry, with a beautiful crispiness and a ripe acidity. This 2019 Riesling has a lingering clean and dry finish.

Fresh and ripe fruits in the palate, white peach, lemon and grapefruit with good ripe acidity in the finish, some salinity, ensuring some good ageing potential!

- **Vintage :** 2019 in Alsace is what winemakers qualify of an amazing vintage especially for Riesling! Hot, dry and mild weather for perfect ripeness of the raisins and superb sugar / acidity balances, heralding great wines.

- **Food pairings :**

Our classic Riesling is at its best with fishes, marinated, grilled or cooked in a sauce.

Very good with traditional Alsatian dishes like oignon pie, choucroute, river fishes, pork...

Riesling is one of very few wines able to match some sushi or sushi-styled food.

- **Technical characteristics :**

- Alcohol : 13,2 % vol.
- Residual sugar : 0,6 g/l
- Tartaric acidity : 8,28 g/l
- pH : 3,09
- Ageing potential : now and in the next 5+ years

