

# RIESLING ALSACE GRAND CRU MANDELBERG

AOP ALSACE GRAND CRU

A distinctive, elegant Riesling with a beautiful yellow color. The nose reveals hints of minerality, with a touch of citrus (yuzu) and bergamot. The salinity on the finish brings a lovely freshness.



<b>Food Pairing</b>	Seafood, fish, and cheese
<b>Designation</b>	AOP Alsace Grand Cru
<b>Grapes Varieties</b>	Riesling
<b>Capacity</b>	75 cl
<b>Ageing</b>	Up to 10 years
<b>Millesime</b>	2021
<b>Soil</b>	Limestone marl
<b>Sweetness</b>	Medium Dry
<b>Service</b>	8°C to 10°C
<b>Harvest</b>	Manual with loading of the presses with whole grapes. Over-ripening of the harvest.
<b>Vinification</b>	Traditional in white on very clear juice and control of fermentation temperatures then aging minimum 1 year in bottle in our cellars.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	7.3 g/L
<b>Ancohol Volume</b>	13.23 °
<b>Residual Sugar</b>	13.1 g/L