

RIESLING ALSACE BIO

AOP ALSACE

From a wine region recognized for its commitment to ecological transition, this wine, with its mineral personality and full of freshness, respects the environment in which it flourished.



Food Pairing fish, shellfish, seafood and white

meats

Designation AOP Alsace

Grapes Varieties Riesling

Capacity 75 cl

Ageing 2 to 4 years

Millesime 2023

Soil Sand-limestone, clay-limestone

Location Beblenheim

Sweetness Dry

Service 8°C to 12°C

Harvest Manual with loading of the presses

with whole grapes.

Vinification respecting the

principles of organic farming with

Vinification temperature control on clear juice

then aging for a few months in the

cellar.

Acidity (H2SO4) 3.30 g/L

Ancohol Volume 13.00°

Residual Sugar 4.50 g/L