

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	
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 temperature control on clear juice then aging for a few months in the cellar.
Vinification	
Acidity (H₂SO₄)	3,30 g/L
Ancohol Volume	13,00°
Residual Sugar	