# 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.




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| **Food Pairing** | Seafood, fish, and cheese |
| **Designation** | AOP Alsace Grand Cru |
| **Grapes Varieties** | Riesling |
| **Capacity** | 75 cl |
| **Ageing** | Up to 10 years |
| **Millesime** | 2021 |
| **Soil** | Limestone marl |
| **Sweetness** | Medium Dry |
| **Service** | 8°C to 10°C |
| **Harvest** | Manual with loading of the presses with whole grapes. Over-ripening of the harvest. |
| **Vinification** | Traditional in white on very clear juice and control of fermentation temperatures then aging minimum 1 year in bottle in our cellars. |
| **Acidity (H2SO4)** | 4.70 g/L |
| **Ancohol Volume** | 12.50° |
| **Residual Sugar** | 13.10 g/L |