CAVE DE BEBLENHEIM

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.

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

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.
NOT RECOMMENDED FOR PREGNANT WOMEN.