

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

Manual with loading of the presses

Harvest with whole grapes. Over-ripening

of the harvest.

Traditional in white on very clear

Vinification juice and control of fermentation

temperatures then aging minimum

1 year in bottle in our cellars.

Acidity (H2SO4) 4.70 g/L

Ancohol Volume 13,23 °

Residual Sugar 13,1 g/L