CAVE DE BEBLENHEIM

# RIESLING ALSACE GRAND CRU SONNENGLANZ

AOP ALSACE GRAND CRU

From a marl-limestone hillside ideally exposed South-East, this Riesling for laying down is rich and well balanced. It develops aromas of flowers and citrus enhanced with a hint of minerality.




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| **Food Pairing** | Fish in sauce, poultry in sauce |
| **Designation** | AOP Alsace Grand Cru |
| **Grapes Varieties** | Riesling |
| **Capacity** | 75 cl |
| **Ageing** | 5 to 10 years |
| **Millesime** | 2023 |
| **Soil** | Limestone marl |
| **Location** | Beblenheim |
| **Sweetness** | Medium Dry |
| **Service** | 10°C to 12°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)** | 3.43 g/L |
| **Ancohol Volume** | 13.00° |
| **Residual Sugar** | 4.19 g/L |

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