

## RIESLING ALSACE GRAND CRU SONNENGLANZ - 2022

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.



<b>Food Pairing</b>	Fish in sauce, poultry in sauce
<b>Designation</b>	AOP Alsace Grand Cru
<b>Grapes Varieties</b>	Riesling
<b>Capacity</b>	75 cl
<b>Ageing</b>	5 to 10 years
<b>Millesime</b>	2023
<b>Soil</b>	Limestone marl
<b>Location</b>	Beblenheim
<b>Sweetness</b>	Medium Dry
<b>Service</b>	10°C to 12°C
<b>Harvest</b>	Manual with loading of the presses with whole grapes. Over-ripening of the harvest. Traditional in white on very clear juice and control of fermentation temperatures then aging minimum 1 year in bottle in our cellars.
<b>Vinification</b>	
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	3.43 g/L
<b>Ancohol Volume</b>	13,00°
<b>Residual Sugar</b>	4.19 g/L