CAVE DE BEBLENHEIM

# RIESLING ALSACE KLEINFELS

AOP ALSACE

Recognized for years as the ideal terroir for Riesling thanks to its shallow stony soil keeping the heat with pebbles, the Kleinfels of Beblenheim produces a fruity, elegant and lively wine.




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| **Food Pairing** | Fish (smoked salmon) and shellfish |
| **Designation** | AOP Alsace |
| **Grapes Varieties** | Riesling |
| **Capacity** | 75 cl |
| **Ageing** | 3 to 5 years |
| **Millesime** | 2022 |
| **Soil** | Stony limestone |
| **Location** | Beblenheim |
| **Sweetness** | Dry |
| **Service** | 10°C to 12°C |
| **Harvest** | Traditional with local selection. |
| **Vinification** | Traditional in white on very clear musts and regulated fermentation temperatures then aging for a few months in vats and a minimum of 6 months in bottles in our cellars. |
| **Acidity ($H_2SO_4$)** | 4.38 g/L |
| **Ancohol Volume** | 12.50° |
| **Residual Sugar** | 5.60 g/L |

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