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.



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.