

## 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.



<b>Food Pairing</b>	Fish (smoked salmon) and shellfish
<b>Designation</b>	AOP Alsace
<b>Grapes Varieties</b>	Riesling
<b>Capacity</b>	75 cl
<b>Ageing</b>	3 to 5 years
<b>Millesime</b>	
<b>Soil</b>	Stony limestone
<b>Location</b>	Bebenheim
<b>Sweetness</b>	Dry
<b>Service</b>	10°C to 12°C
<b>Harvest</b>	Traditional with local selection.
<b>Vinification</b>	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.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	
<b>Ancohol Volume</b>	13,50°
<b>Residual Sugar</b>	5,60 g/L