

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	2019
Soil	Stony limestone
Location	Bebenheim
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 (H₂SO₄)	
Ancohol Volume	13,50°
Residual Sugar	5,60 g/L