CAVE DE BEBLENHEIM

RIESLING ALSACE VENDANGES TARDIVES

AOP ALSACE

Nose with aromas of candied fruit, ample and rich mouth. It is a mineral and complex wine: a late harvest with finesse.



Food Pairing	Aperitif, pan-fried foie gras, smoked fish, desserts or simply for pleasure.
Designation	AOP Alsace
Grapes Varieties	Riesling
Capacity	75 cl
Ageing	8 years and more
Millesime	2015
Soil	Marno clay-limestone
Location	Beblenheim
Sweetness	Sweet
Service	10°C to 12°C
Harvest	Manual after over-ripening the grapes.
Vinification	Traditional in white with controlled fermentation temperatures then aged for 18 months in the cellar, including a minimum of 10 months in the bottle.
Acidity (H2SO4)	4.14 g/L
Ancohol Volume	12.00°
Residual Sugar	47.75 g/L

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