

## RIESLING ALSACE

AOP ALSACE

Elegant and floral wine with slightly lemony aromas. Fresh and persistent mouth.



<b>Food Pairing</b>	Sauerkraut, pie, grilled fish, fresh cheeses.
<b>Designation</b>	AOP Alsace
<b>Grapes Varieties</b>	Riesling
<b>Capacity</b>	75 cl
<b>Ageing</b>	2 to 4 years
<b>Millesime</b>	
<b>Soil</b>	Stony marly sandy limestone
<b>Location</b>	Beblenheim
<b>Sweetness</b>	Dry
<b>Service</b>	8°C to 12°C
<b>Harvest</b>	Traditional with selection of grapes at the harvest. Traditional in white with temperature control on clear juice
<b>Vinification</b>	then aging for a few months in vats and 1 to 2 months in bottle in our cellars.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	
<b>Ancohol Volume</b>	13,00°
<b>Residual Sugar</b>	