



PRODUCT SPECIFICATION

Wine : AOC Alsace – **Riesling “ Cuvée Reservée “ 2019**

Analysis :

- Alcohol content : 13.50 %vol.
- Residual Sugar : 8 g/L
- pH : 3,28
- Titrable Acidity : 6g/L en H₂SO₄
- Dry Wine

Vine et Vineyard :

The soil is alluvial deposit, silt and sand.
You have just a little granitic soil, with a lot minerals
The vineyard has a beautiful rooting and it's manual harvest.
100% Riesling, and the age of the vineyard is 35 years.
Classical winemaking process of 6 to 8 hours.

Wine Tasting :

This wine has a beautiful gold color.
Very good brilliance, fine and delicate tears.

The first nose, it's open and we smell a typical aroma from the grapes, lime, orange and grapefruit.
The second nose it's more intense and more powerful, we are citrus notes, acacia and linden-tree.

In the mouth, we smell acidity and lemon notes, and the white flowers.
On finish is fresh, and very length, and this wine is gourmet, dry and good partner of table.

Wine and Food:

Fish, Choucroute, Baeckeoffe, Seafood, Sushis, and Goat's Cheese