



# Riesling 2019

## ♪ Vin De Fruit

### DRY WHITE WINE - 75 CL

- ♪ **Grape-variety** : Riesling.
- ♪ **Origin** : Itterswiller, Nothalten.
- ♪ **Vines age** : 35 to 70 years.
- ♪ **Soil** : 70% Clay and limestone, 30% Sandy-clay.

#### ♪ **Wine-making** :

- Cold maceration for 6 hours.
- Low pressing.
- Cold settling (24 to 36 hours).
- Filtration of the must deposit and re-inclusion of them.
- Alcoholic fermentation (natural yeasts) with temperature control.
- Maturing in large barrel with lees-stirring.

#### ♪ **Tasting** :

- The smell : citruses and white flowers notes.
- On the palate : nice liveliness, light minerality, citruses aromas.

#### ♪ **Wine and food pairing** :

Seafood, shellfish, fish, poultry, Alsatian specialities.

**Service temperature** : 10 to 12 °C.

**Storage** : 7 years.

Alcoholic strength : 13.3 %vol.    Total acidity : 7.1 g/L.

Residual sugar : <1.5 g/L.

