



# Wine Note Blanc 2019

## NATURAL DRY WHITE WINE - 75 CL

- ♪ **Grape-variety** : Riesling.
- ♪ **Origin** : Epfig, at the locality "Spitzheck".
- ♪ **Vines age** : More than 50 years.
- ♪ **Soil** : Sandy-clay.

### ♪ **Wine-making** :

- Manual harvest with strict sorting.
- Low pressing of the whole grappes.
- Cold settling (24 to 36 hours).
- Filtration of the must deposit and re-inclusion of them.
- Alcoholic fermentation (natural yeasts) in stainless steel tank.
- Malolactic fermentation on lees for 5 months.
- Without inputs and sulphites added.

### ♪ **Tasting** :

- The smell : very open, notes of hot bread.
- On the palate : supple and rich, mineral at the end, stone fruits (peach and apricot) aromas.

### ♪ **Wine and food pairing** :

See food, fish, shellfish.  
Aeration recommended.

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

**Storage** : 3 to 5 ans.

Alcoholic strength : 13.5 %vol.      Total acidity : 5.3 g/L.

Residual sugar : < 1 g/L.      SO2 Total : < 10 mg/L.

