



Riesling Fruehmess 2018

Vin De Terroir

DRY WHITE WINE - 75 CL

- ♪ **Grape-variety** : Riesling.
- ♪ **Origin** : Itterswiller.
- ♪ **Vines age** : 35 years.
- ♪ **Soil** : Sandstone, limestone and clay.

Located on a hill facing south, the Fruehmess benefits from a dry and hot micro-climate.

♪ **Wine-making** :

- Cold maceration for 8 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.

♪ **Tasting** :

- The smell : floral and mineral, citrus notes.
- On the palate : nice floral liveliness, long in mouth, citrus aromas, well balanced between vivacity and minerality, some citrus notes.

♪ **Wine and food pairing** :

Seafood, Japanese food.

Service temperature : 10 to 12 °C.

Storage : 7 to 10 years.

Alcoholic strength : 13 %vol. *Total acidity*: 6.1 g/L.

Residual sugar : 1.9 g/L.

