



Riesling 2023



Vin De Fruit

DRY WHITE WINE **BIO** - 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 : citrus and white flowers notes.
- On the palate : nice liveliness, light minerality, citrus aromas.

♪ **Wine and food pairing** :

Seafood, shellfish, fish, poultry, Alsatian specialities.

Service temperature : 10 to 12 °C.

Storage : 7 years.

Alcoholic strength : 13 %vol.

Total acidity : 6.4 g/l

Residual sugar : 2.05 g/L.

