



Riesling Fruehmess 2023



Vin De Terroir

DRY WHITE WINE - 75 CL

♪ **Grape-variety** : Riesling (100%).

♪ **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** :

- 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.
- 30% aged in sandstone Jar and 70% in foudre for 6 months.

♪ **Tasting** :

- On the nose: floral and mineral, citrus notes.
- On the palate : dense, good length, good balance between vivacity and minerality, ample finish.

♪ **Wine and food pairing** :

Seafood, oysters, Japanese cuisine, sushi.

Service temperature : 10 to 12 °C.

Storage : 7 to 10 years.

Alcoholic strength : 13 %vol.

Total acidity: 5.7 g/L.

Residual sugar : 0.8 g/L.

