



Wine Note Blanc 2024



NATURAL DRY WHITE WINE **BIO** - 75 CL

♪ **Grape-variety** : Riesling.

♪ **Origin** : Itterswiller,

♪ **Vines age** : Less 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.
- No sulphite or intrant added.

♪ **Tasting** :

- The smell : Citrus and lime, notes of warm bread.
- On the palate : Light minerality, stone fruits (peach and apricot) aromas.

♪ **Wine and food pairing** :

See food, fish, shellfish.

Decanting recommended.

Service temperature : 10 to 12 °C.

Storage : 3 to 5 ans.

Alcoholic strength : 12 %vol.

Residual sugar : < 1 g/L. SO2 Total : 20 mg/L.

