VINS D'ALSACE
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S.à.r.l au capital de 100 000 € - Siret : 419 059 712 00 28
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RIBEAUVILLÉ
Riesling
2017

Type : dry white wine.

Sugar : 1 (scale from 1=dry to 5=sweet).

Terroir-Origins : limestone-marl, stony soil with South South-East exposure. There is a small plot in the Grand Cru Osterberg and 2 others close from Grand Cru Kirchberg. Those are some late terroirs maintaining acidities.

Yield : 50 hl/ha, **average vineyard old :** : 30 years

Vinification : hand-picking, whole-bunch press in pneumatic press, spontaneous fermentation of 4 months and active lees from another wine at the end to help to finish the fermentation, maturation on fine lees of 5 months, kieselgur filtration and steril filtration before bottling in July.

Analysis : 13,5% vol. alcohol – 3 g/l rest of sugar – 5 g/l total acidity (H_2SO_4) - 90 mg/l total SO_2- 0,4 g/l volatile acidity.

Comments : The nose is pleasing with peach and citrus fruits (like lemon or grapefruit taste). The mouth is expressive with citrus aromas and deep in structure, straight, elegant and full of previous nose' aromas ; at least there is a strenght acidity, which kept its taste way far at the back of the tongue.
Best consume between 10 and 11°C. Perfect with fish matelote, creamy sauce, fish or traditional choucroute, « coq au riesling » and some soft cheese (like St Marcelin, Pont l'Evêque, ...)