

RIESLING ALSACE KLEINFELS

AOP ALSACE

Recognized for years as the ideal terroir for Riesling thanks to its shallow stony soil keeping the heat with pebbles, the Kleinfels of Beblenheim produces a fruity, elegant and lively wine.



Food Pairing Fish (smoked salmon) and shellfish

Designation AOP Alsace

Grapes Varieties Riesling

Capacity 75 cl

Ageing 3 to 5 years

Millesime

Soil Stony limestone

Location Beblenheim

Sweetness Dry

Service 10°C to 12°C

Harvest Traditional with local selection.

Vinification Traditional in white on very clear musts and regulated fermentation temperatures then aging for a few months in vats and a minimum of 6 months in bottles in our cellars.

Acidity (H₂SO₄)

Ancohol Volume 13,50°

Residual Sugar 5,60 g/L