

## RIESLING ALSACE VIEILLES VIGNES

AOP ALSACE

From vines over 30 years old. Fresh wine with a melted structure and mineral and fruity notes.



<b>Food Pairing</b>	Pan-fried foie gras, smoked salmon, crayfish, fish in sauce.
<b>Designation</b>	AOP Alsace
<b>Grapes Varieties</b>	Riesling
<b>Capacity</b>	75 cl
<b>Ageing</b>	2 to 5 years
<b>Millesime</b>	
<b>Soil</b>	Calcareous sandy marl
<b>Location</b>	Beblenheim
<b>Sweetness</b>	Dry
<b>Service</b>	10°C to 12°C
<b>Harvest</b>	Manual after over-ripening the grapes. Traditional in white with controlled fermentation temperatures then aged for 12 months in the cellar, including at least 3 months in the bottle.
<b>Vinification</b>	
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	
<b>Ancohol Volume</b>	13,50°
<b>Residual Sugar</b>	