

Domaine Weinbach

2023 RIESLING

VIN D'ALSACE

TECHNICAL DATA

Grape variety: 100% Riesling

Alcohol: 12.9 %

Residual sugar: 1 g/l

Total acidity (AT): 5 g/l

pH: 3.4

Barrel type: Large and old oak Vats (neutral oak)

Time in Barrel: 10 months

Bottles produced: 12,000

TERROIR: Valley of Kaysersberg. Sand silt soil on granite pebbles. The grapes growing on this terroir ripen a lot earlier, producing wines with complex aromatics and a powerful concentration.

FARMING: Organic and Biodynamic (certified by Ecocert & Demeter)
Short pruning of the vines to keep yields low

PICKING: Hand-picked at optimum maturity to reinforce the aromatic expression and body of the wines.

WINEMAKING: Gently pressed in whole clusters in pneumatic presses, fermentation with indigenous yeasts (element of the terroir, enhances depth and complexity in the wines) in old oak vats.

TASTING NOTES:

Delightful at the nose with aromas of white blossoms and notes of lime. Shows a fine, delicate entry and a nice concentration mid-palate. Offers a wonderful combination of crisp granny smith apples and a fine minerality. Juicy with a long lingering finish.

PAIRING:

This Riesling is very flexible food wise and pairs beautifully with any steamed shellfish, linguini alle vongole, Crayfish salad and grilled fish drizzled with lime. Also pair well with goat cheeses.

DRINK: 2025 - 2034.

GREEN PRACTICES: Certified Organic Grapes (Ecocert)
Certified Biodynamic (Demeter)

