

Domaine Weinbach

2023 CUVÉE COLETTE RIESLING VIN D'ALSACE

TECHNICAL DATA

Grape variety: 100% Riesling

Alcohol: 13%

Residual sugar: 0.7 g/l

Total acidity (AT): 5.3 g/l

pH: 3.3

Barrel type: Old foudres (neutral oak)

Time in Barrel: 11 months

Bottles produced: 11,700.

TERROIR:

Vines (over 40 years) located on the lower part of the grand cru Schlossberg hill. On a base of granite rocks, the soils are brown, slightly acidic, pebbly, of very good mineral fertility, of a shallow depth at the top of the slope and deeper at the bottom. The Schlossberg's steep, south-facing slopes ensure exposure to optimal sunshine. The soils are very well drained and warm up very rapidly. The Schlossberg is particularly favourable for Riesling (which is a late-maturing grape and needs as much sunshine as it can get), producing here a very pure expression of the grape, with remarkable finesse and elegance.

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:

Opens with aromas of white flowers and tropical fruits and citrus fruit zest. The palate is well structured and dense with a vibrant acidity which leads to a long lasting finish.

PAIRING:

Serve with fresh seafood, fish or shellfish as well as white meat.

DRINK: 2025 - 2040.

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



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