

Domaine Weinbach

2020 CUVÉE COLETTE RIESLING VIN D'ALSACE

TECHNICAL DATA:

Grape variety: 100% Riesling

Alcohol: 14 %

Residual sugar: 3.15 g/l

Total acidity (AT): 7.10 g/l

pH: 3.19

Barrel type: Large and old oak Vats (no oak taste)

Time in Barrel: 14 months

Bottles produced: 11,600

TERROIR:

Vines (over 40 years) are located at the base of the Grand Cru Schlossberg hill. On a floor of granite rocks, the soils are brown, slightly acidic, pebbly, excellent mineral fertility, 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 favorable 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:

It opens with the 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: Now - 2035.

