

Domaine Weinbach

2021 CUVÉE THEO RIESLING VIN D'ALSACE

TECHNICAL DATA

Grape variety: 100% Riesling

Alcohol: 13.7 %

Residual sugar: 3.4 g/l

Total acidity (AT): 7.3 g/l

pH: 3.0

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

Time in Barrel: 10 months

Bottles produced: 18,500

TERROIR:

Plots in our monopole Clos des Capucins vineyard composed of 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 beautiful combination of crisp granny smith apples and a delicate minerality. Juicy with a long lingering finish.

PAIRING:

Serve with white fish, seafood salad, crab cakes, scallops with dill oil, grilled fish and lemon roasted chicken. Also pair well with goat cheeses.

DRINK: Now - 2032.

