

Domaine Weinbach

2023 CUVÉE THEO RIESLING VIN D'ALSACE

TECHNICAL DATA

Grape variety: 100% Riesling

Alcohol: 13%

Residual sugar: 1g/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: 20,200

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 - 2038.

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



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