

Domaine Weinbach

2023 SCHLOSSBERG RIESLING ALSACE GRAND CRU

TECHNICAL DATA

Grape variety: 100% Riesling

Alcohol: 13%

Residual sugar: 3.3g/l

Total acidity (AT): 5.3 g/l

pH: 3.3

Barrel type: Old foudres (neutral oak)

Time in Barrel: 18 months

Bottles produced: 11,520

TERROIR:

Grand Cru Schlossberg: 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. This specific cuvee comes from 20-50 year-old plots located on different parts of the hill (between 320 and 420m elevation).

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 (enhances depth and complexity in the wines) in old foudres.

TASTING NOTES:

Offers a delicate nose of fresh orchard fruit and light floral notes with a touch of beeswax. The granite of the terroir can be felt through a crisp and vivid acidity. The palate is light-bodied and balanced, with a slight minerality for an endless finish.

PAIRING:

Perfect accompaniments are seafood and white fish dishes such as pan-fried lemon Sole fillets, or grilled Red Snapper with thyme. Try with Sushi. Also a perfect pair to goat cheese.

DRINK: Now - 2038.

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

