

2021 CUVÉE ST. CATHERINE RIESLING SCHLOSSBERG

VIN D'ALSACE

TECHNICAL DATA

Grape variety: 100% Riesling

Alcohol: 14.92 % Residual sugar: 6 g/l Total acidity (AT): 7 g/l

pH: 3.06 g/l

Barrel type: Large and old oak Vats (Neutral Oak).

Time in Barrel: 14 months Bottles produced: 5,600

TERROIR: 60-70 year-old vines located on mid-slope of the Grand Cru Schlossberg. On a base of granite rocks, the soils are brown, slightly acidic, pebbly, of very good mineral fertility, of 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 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) then 10 months aging on gross lees in stainless steel tank. No added sulfites. Unfiltered.

TASTING NOTES:

Elegant and balanced, this wine reveals delicate floral aromas with a mouth-watering minerality. This full-bodied Riesling holds a lean acidity which is well-suited to food pairing. Combines richness and elegance and offers a very long and persistent finish.

PAIRING:

It will pair wonderfully with the dishes of noble shellfish such as lobster, crab and scallops. Its creamy frame also goes well with poultry and white meat.

DRINK: 2022-2045.









CUVÉE STE CATHE

Riesling Schlossberg

Famille Falle