

# Domaine Weinbach

## 2023 STE CATHERINE RIESLING SCHLOSSBERG ALSACE GRAND CRU

### TECHNICAL DATA

*Grape variety:* 100% Riesling

*Alcohol:* 13%

*Residual sugar:* 3.3g/l

*Total acidity (AT):* 2.8 g/l

*pH:* 3.3

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

*Time in Barrel:* 14 months

*Bottles produced:* 4,070

### TERROIR:

60-70 year-old vines located mid-slope, in the very heart of 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) in old oak vats.

### 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:** 2025-2045

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

