

Domaine Weinbach

2021 SCHLOSSBERG RIESLING VIN D'ALSACE

TECHNICAL DATA

Grape variety: 100% Riesling

Alcohol: 14.5 %

Residual sugar: 4 g/l

Total acidity (AT): 7.3 g/l

pH: 3.16

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

Time in Barrel: 15 months

Bottles produced: 11,450.

TERROIR:

Grand Cru Schlossberg: on a base of granite rocks, the soils are brown, slightly acidic, pebbly, excellent mineral fertility, 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 favorable 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 Cuvée comes from plots located at the top 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 (element of the terroir, enhances depth and complexity in the wines) in old oak vats.

TASTING NOTES:

It offers a delicate nose of fresh orchard fruit and lights 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, balanced with a slight minerality for a lasting finish.

PAIRING:

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

DRINK: 2023 - 2040.



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