



VINS D'ALSACE



Riesling Grand Cru Osterberg 2016

AOC Alsace Grand Cru, Alsace, France

An excellent terroir wine!

THE VINTAGE

After several low yield harvests, the 2016 production was normal.

Initially, cool, wet temperatures slowed the spring vegetative growth greatly. Fortunately, the weather improved but residual moisture created perfect conditions for mildew. Extra vigilance was demanded to protect the crop. An August heatwave and subsequent warm weeks until harvest created water

Harvest began on September 20th and finished 7 weeks later.

LOCATION

The Osterberg Grand Cru slopes face East -South East at an altitude of 250m to 350m.

TERROIR

This terroir is stony clay, calcareous marl soil which enjoys perfect sun expositions.

VARIETAL

Riesling 100%

12.5 % VOL.

TECHNICAL DATA

Residual Sugar: 7.1 g/l

pH: 3.12

Tartaric acidity: 6.5 g/l

SERVING

Can be aged 10-15 years. Keep on side between 10-15°C. Ideal serving temperature is between 8-10°C.

TASTING

This has a vibrant, spicy and attractively fresh nose with a wealth of ripe mangoes and peaches on offer. The palate has an impressive array of white peaches and good weight. Quite dry and chiseled at the finish. Excellent with scallops, lobster and fine fish recipes.

REVIEWS AND AWARDS



93/100

"A hint of chamomile accompanies notes of Cox Orange Pippin apples on the nose. The palate of this wine reveals apple tartness and juiciness on a slender, concentrated body. Lemon freshness pulsates through the wine and lingers on the long, dry apple finish. "

Anne Krebiehl, Wine Enthusiast, 01/01/0019

JAMES SUCKLING.COM

93/100

"This has a vibrant, spicy and attractively fresh nose with a wealth of ripe mangoes and peaches on offer. The palate has an impressive array of white peaches and good weight. Quite dry and chiseled at the finish. Drink or Hold."

James Suckling, James Suckling, 01/07/2019





94/100

"... broad, silken tapestry of flavor, luscious with yellow-plum sweetness and peach-pit bitterness. The stony structure will meld with prawns and chanterelles in cream."

Joshua Greene, Wine & Spirits, 01/08/2021

