



VINS D'ALSACE

Riesling Tradition 2023

AOC Alsace, Alsace, France

Fresh, varietal character!

THE VINTAGE

The vintage was marked by great heterogeneity across the Alsace vineyard. In Hunawihr and Ribeauvillé, our heavy clay terroirs were an asset. The dry, sunny climate combined with good vine development allowed for a beautiful harvest. The rains in August facilitated grape maturation, preventing a blockage. The harvest was of high quality, with healthy and concentrated grapes. The harvest began on September 5 and ended on October 6 under a blue sky and summer heat.

TERROIR

alluvial over calcareous-sandstone

VARIETAL

Riesling 100%

13 % VOL.

Sugar content: 2.02 g/100 ml

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 2.02 g/l

pH: 3.2

Tartaric acidity: 4.67 g/l

SERVING

Keep on its side between 10-15°C. The ideal serving temperature is between 8-10°C.

AGEING POTENTIAL

3 to 5 years

TASTING

This Riesling has a subtle mineral nose. The palate is full and structured with a fresh finish featuring citrus notes.

Perfect to pair with steamed shellfish, mixed gourmet salads, and baked fish!

