



Riesling Tradition 2023

AOC Alsace, Alsace, France

Fresh, varietal character!

THE VINTAGE

It's been a long time since we've had such a tranquil harvest in Alsace. A dry climate, sunshine, and well-developing vines. However, grape maturity has been heterogeneous in the vineyard. The August rains made the difference. In Hunawihr, the harvest is good with healthy grapes and high concentrations.

The wines are clean, precise with great freshness. We can say that the 2023 vintage has preserved the typicity and minerality of our beautiful terroirs. Very promising!!!

TERROIR

alluvial over calcareous-sandstone

VARIETAL

Riesling 100%

13 % % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 2 g/l

pH: 3.2

Tartaric acidity: 4.7 g/l

SEDVING

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 is elegant with citrus notes on the nose. The palate is fruity and well-balanced with a fresh finish. Perfect to pair with steamed shellfish, mixed gourmet salads, and baked fish!



