



# Riesling Grand Cru Osterberg 2020

AOC Alsace Grand Cru, Alsace, France

An excellent terroir wine!

## THE VINTAGE

2020 will be remembered as a year filled with emotion, career choices, solidarity, and privileged time with family.

The warm Spring, dry summer and rainy month of August made the grapes grow and ripen quickly. Harvest started August 22nd, the most precocious harvest in the history of the Alsace wine region. Our objectives were met as we preserved ripe, rich acidities, fine aromas, and balanced sugar/ alcohol levels. Consequently, our 2020 vintage will be harmonious, aromatic with well-structured acidities.

## **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%

## 13.5 % % VOL.

Contains sulphites.

### **TECHNICAL DATA**

Residual Sugar: 6.9 g/l

pH: 3.3

Tartaric acidity: 6.8 g/l

## SERVING

Can be aged 10-15 years. Keep on side between 10-15  $^{\circ}$ C. Ideal serving temperature is between 8-10  $^{\circ}$ C.

## **TASTING**

This Grand Cru Riesling offers intense notes of flowers and lemon on the nose. The palate is full and fresh, with a touch of minerality. A great wine for aging. Excellent with scallops, lobster, and fine fish recipes.

