



VINS D'ALSACE

Riesling Grand Cru Osterberg 2020

AOC Alsace Grand Cru, Alsace, France

Floral, complex, intense



THE VINTAGE

The year 2020 will remain etched in memory. A vintage filled with emotion, professional decisions, mutual support, and cherished family moments.

The warm spring, dry summer, and the rains in August led to the harvest starting on the 22nd of the same month. The earliest in the history of Alsace viticulture to date.

Despite everything, our objectives were met: preserving the beautiful acidity, the finesse of the aromas, and the balance between alcohol and sugar. The 2020 vintage is harmonious, aromatic, and structured

TERROIR

Clay-limestone soil, 350 m altitude. East-facing exposure. Grand Cru terroir of Ribeauvillé. Organic farming.

WINEMAKING

Hand-harvested, 5-hour pressing in a pneumatic press with whole clusters. Fermentation in stainless steel tanks, followed by aging on fine lees. Winemaking adheres to organic standards.

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

Store horizontally, away from light, at a consistent temperature between 10°C and 15°C. Serve chilled but not ice-cold, ideally between 8°C and 10°C.

AGEING POTENTIAL

10 to 15 years

TASTING

Open exotic nose, broad attack, fairly fresh mouth with citrus notes



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

