



VINS D'ALSACE

Riesling Tradition 2022

AOC Alsace, Alsace, France

Fresh, citrus fruit, vibrant

THE VINTAGE

After a dry winter and an early spring, May was unpredictable, extending the flowering period. In June, a violent storm was followed by over two months of intense drought, putting the vines under severe stress, before timely rains arrived just before the harvest. The harvest started on August 29th under scorching heat and concluded on September 23rd. Finally, on October 27th, we were fortunate to harvest superb Gewurztraminer and Pinot Gris for late harvests under the autumn sun.

TERROIR

Clay-limestone soil, 200 m altitude, vines under 40 years old. Organic farming.

WINEMAKING

Hand-harvested, 3.5-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%

12.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 1 g/l

pH: 3.34

Tartaric acidity: 4.7 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

3 to 5 years

TASTING

Open nose with floral and citrus notes, lively attack, straight palate focused on the fruit, tangy and tense finish, with good acidity

REVIEWS AND AWARDS

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"...A dry Riesling pleaser for warm spring days and balmy summer evenings."

Flaskehalsen



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



1/2

HN1GGE



90/100

"Laced with a honeyed character, this white is expressive and juicy. Apple, peach and grapefruit flavors mingle at the core, with overripe drapes lingering. It ends with a mouthwatering impression."

Wine Enthusiast

