



VINS D'ALSACE

Riesling Tradition 2022

AOC Alsace, Alsace, France

Fresh, varietal character!

THE VINTAGE

Strength and determination: two words that describe the 2022 Alsace growing season perfectly. Challenges included heavy frost during spring, hailstorms in June and severe drought in the summer. The talents of our vineyard team paid off and we harvested perfect grapes beginning August 26. In the cellar, the vintage is promising. The wines have lovely acidities, intense aromas and the beautiful typicity of their terroir.

TERROIR

alluvial over calcareous-sandstone

VARIETAL

Riesling 100%

12.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 2.1 g/l

pH: 3.2

Tartaric acidity: 6.5 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 is loaded with citrus and pink grapefruit notes. The palate is well-balanced with a fresh, elegant finish. Perfect to pair with steamed shellfish, mixed gourmet salads, and baked fish!

REVIEWS AND AWARDS

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

<https://www.flaskehalsen.nu/>

