



VINS D'ALSACE

Riesling Grand Cru Rosacker 2019

AOC Alsace Grand Cru, Alsace, France

The summit of our production!

THE VINTAGE

In 2019, our harvesters, bins and tractors found their way to the fields to begin picking Crémant grapes on the 5th of September. The AOC Alsace harvest began on the 12th of September.

August rains (45 mm in 3 days!) were a blessing and the grapes ripened perfectly while keeping a lovely rich acidity.

Using slow, easy fermentations kept the complexity and character of each terroir. The quality of the 2019 wines is top-notch.

LOCATION

The Rosacker Grand Cru vineyard slopes face East-South East at an altitude of 260m to 330m.

TERROIR

The terroir is heavy limestone and marl with light layers of sandstone.

VARIETAL

Riesling 100%

13 % % VOL.

TECHNICAL DATA

Residual Sugar: 4.5 g/l

pH: 3.2

Tartaric acidity: 6.7 g/l

SERVING

Store on the side between 10-15°C. Ideally served between 8-10°C.

AGEING POTENTIAL

10 to 15 years

TASTING

This Riesling is intense with candied citrus and yellow peach notes. Ripe and powerful on the palate with a long clean finish. Marries marvelously with fine fish and white meats in creamy sauces.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

92/100

"Lovely candied citrus and yellow-peach aromas, plus impressive elegance on the medium-bodied palate, underlined by some fine tannins. Very long finish with chalky minerality"

James Suckling, James Suckling, 06/06/2022



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

