



VINS D'ALSACE

Riesling Tradition 2021

AOC Alsace, Alsace, France

Fresh, varietal character!

THE VINTAGE

The 2021 growing season was full of surprises! Our patience was tested over numerous periods of extremely cool temperatures, heavy rains, and a very hot late summer. These ups and downs required perseverance and keen observation to harvest at the perfect moment for each varietal and terroir. Our efforts were rewarded as the low grape yields developed into complex wines with extremely elegant acidities. The 2021 vintage is one to follow closely!

TERROIR

alluvial over calcareous-sandstone

VARIETAL

Riesling 100%

13 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 2.4 g/l

pH: 3.2

Tartaric acidity: 6.7 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 rich citrus and pear 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

JAMES SUCKLING.COM

90/100

"Tons of fresh citrus and some Asian pear give this generous and ripe dry riesling plenty of appeals. The supple and slightly creamy front palate, but there's more than enough bright apple acidity at the crisp and harmonious finish"

James Suckling, James Suckling, 06/06/2022

