



VINS D'ALSACE

## Riesling Grand Cru Rosacker 2014

AOC Alsace Grand Cru, Alsace, France

*The summit of our production!*



### THE VINTAGE

In 2014, a mild and dry winter was followed by a warm spring and summer. August was cool and while the grapes matured correctly, acidities remained high.

The Crémant harvest began on September 3rd.. The AOC Alsace and Grand Crus followed quickly on September 15th. Attacks of Alsace's latest vineyard pest, the Suzukii fruit fly, created organizational havoc. The Suzukii likes pink and red skinned fruits and our Gewurztraminer, Pinot Gris, Muscat and Pinot Noir were choice meals! Though drastic grape sorting created a 30% loss in some vineyard parcels, the resulting quality presents great varietal aromas.

The winners of the vintage are the Crémant, Pinot Blanc, Sylvaner and Riesling! The rich grape acidities helped create wines that are perfect for high gastronomy and long aging. The Indian summer also permitted the production of quality late harvest wines

### TERROIR

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

### VARIETAL

Riesling 100%

13 % % VOL.

### TECHNICAL DATA

Residual Sugar: 7.7 g/l

pH: 3.12

Tartaric acidity: 7.7 g/l

### SERVING

Can be aged 10-15 years. Store on side between 10-15°C. Ideally served between 8-10°C.

### TASTING

Nose of pure mineral and citrus notes precede a rich, elegant mouth with lemony flavors. Full, long final. Marries marvelously with fine fish and white meats in creamy sauces.

### REVIEWS AND AWARDS



92

"Freshly cut red, yellow and green apples make both nose and palate very fruity. The dry palate with its lemony freshness and open aspect lets all the apple flavors shine and inflects them here and there with baked and dried apple, too. Wonderfully fruity and pure."

Anne Krebiehl, Wine Enthusiast, 01/04/2016



17/20

"Still very young, a tight tension in the mouth, a lot of purity and freshness in lemon and menthol flavors. DRINK 2019-2034"

Guide Bettane et Desseauve des vins de France, 01/03/2017



**Wine Spectator**

91/100

"Petrol and spice notes lead the way in this well-cut, mouthwatering with, accenting flavors of ripe honeycrisp apple, peach skin and preserved lemon on the snappy palate. A crowd-pleaser. Drink now through 2024"

Allison Napjus, Wine Spectator, 01/03/2018

