



VINS D'ALSACE

Riesling Vieilles Vignes 2020

AOC Alsace, Alsace, France

Mineral, citrus, saline



THE VINTAGE

2020 will be remembered as a year filled with emotion, career choices, solidarity, and privileged time with family.

The warm Spring, dry summer and rainy month of August made the grapes grow and ripen quickly. Harvest started August 22nd, the most precocious harvest in the history of the Alsace wine region. Our objectives were met as we preserved ripe, rich acidities, fine aromas, and balanced sugar/ alcohol levels. Consequently, our 2020 vintage is harmonious, aromatic with well-structured acidities.

TERROIR

Clay-limestone soil, 300 m altitude. Selection of old vine plots over 40 years old from the terroirs of Hunawihr, Ribeauvillé, and Bergheim. Organic farming.

WINEMAKING

Hand-harvested, 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%

13 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 4.5 g/l

pH: 3.15

Tartaric acidity: 6.1 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

5 to 10 years

TASTING

Open nose, fruity and mineral, with a full and tangy attack. Citrus notes and minerality are present in the finish.

