



Riesling Grand Cru Rosacker 2020

AOC Alsace Grand Cru, Alsace, France

Pure, racy, powerful

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

Dolomitic-limestone soil, 300 m altitude. Southeast-facing exposure. Grand Cru terroir of Hunawihr. 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 g/l

pH: 3.1

Tartaric acidity: 6.8 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

10 to 15 years

TASTING

The nose is intense with lovely lemon notes. The palate is powerful and mineral with a long clean finish. Marries marvelously with fine fish and white meats in creamy sauces.

REVIEWS AND AWARDS



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Jancis Robinson



Decanter 95

"What verve and energy! And wonderfully balanced by a very suave, smooth and polished palate and a

Decanter

