



VINS D'ALSACE

Riesling Grand Cru Osterberg 2019

AOC Alsace Grand Cru, Alsace, France

An excellent terroir wine!

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 Osterberg Grand Cru slopes face East -South East at an altitude of 250m to 350m.

TERROIR

This terroir is stony clay, calcareous marl soil which enjoys perfect sun expositions.

VARIETAL

Riesling 100%

13.5 % VOL.

TECHNICAL DATA

Residual Sugar: 2 g/l

pH: 3.1

Tartaric acidity: 6.8 g/l

SERVING

Can be aged 10-15 years. Keep on side between 10-15°C. Ideal serving temperature is between 8-10°C.

TASTING

Intense with candied lime and rosemary notes. It is an elegant dry Riesling with a long mineral finish. Excellent with scallops, lobster, and fine fish recipes.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

93/100

"The intense candied lime and dried-rosemary aromas make this a striking Alsace dry Riesling. Full-bodied, bone-dry, and restrained, this will please those who find most wines from this grape too fruity. Long and firm finish."

James Suckling, James Suckling, 01/06/2022



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



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