

WHITE WINES | EXPRESSION

Riesling 2018

A complex and fresh wine



Terroir

The majority of the vines for this Riesling are planted in a place called Jungholtz in the commune of Ribeauvillé. This parcel enjoys excellent sunshine thanks to its east/south-east orientation. Planted at the beginning of the 1960s, it adapts perfectly to a marl and limestone soil.

Viticulture & Vinification

The vines are ploughed and grassed every other row. The work of the vine, according to the methods of the organic culture, is carried out with care and without chemical products, in order to respect the natural balance.

The grapes are harvested by hand and pressed as whole grapes with slow fermentation and maturation on fine lees.

Characteristics

Light yellow colour.

This is a great classic from Domaine Agapé! The nose is floral with notes of lily of the valley and honeysuckle, and fruity with aromas of green apple and white peach.

On the palate, we find a characteristic freshness supported by a beautiful minerality. This wine is harmonious, awakens the taste buds and envelops the palate well.

Food and wine pairing

A gastronomic wine, it goes well with shellfish, fish and poultry. It also works very well with Japanese cuisine.



"Riesling" Appellation AOC Alsace

Vintage 2018

Varietal Riesling 100%.

Age of the vines 61 years old

Yield 65 hl/ ha

Degree 13°

Residual sugars 3,5 g / l

Acidity 5,5 g / l

Keeps for 3 to 5 years

Serving temperature Between 8°C and 10°C

Packaging Bottle flute 75cl

