

WHITE WINES | EXPRESSION



Riesling 2023

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

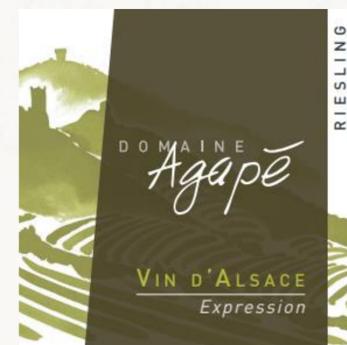
Light yellow colour.

This is a great classic from Domaine Agapē!

Intense aromas of citrus fruits, dominated by grapefruit and lemon zest, leap from the glass. The palate is a vibrant expression of the terroir, with flavors of ripe white peach and a refreshing acidity. The finish is long and complex, leaving a lingering impression of minerality.

Food and wine pairing

This gastronomic Riesling is a versatile companion. It pairs beautifully with seafood, from grilled fish and sushi to ceviche and delicate shellfish. Its refreshing acidity cuts through the richness of lemon-sauced poultry and complements the complexity of choucroute. The wine also shines with spicy Asian cuisine and pairs surprisingly well with vegetable quiches and goat cheeses



"Riesling" Appellation AOC Alsace

Vintage 2023

Varietal Riesling 100%.

Age of the vines 61 years old

Yield 50 hl/ ha

Degree 13°

Residual sugars 1 g / l

Acidity 6,5 g / l

Keeps for 3 to 5 years

Serving temperature Between 8°C and 10°C

Packaging Bottle flute 75cl