

WHITE WINES | EXPRESSION

## Riesling Osterberg 2018



### Terroir

Located in the commune of Ribeauvillé, in the Grand Cru Osterberg (Mont de l'Est), the vines are at an altitude of 340 m and face south-east with a marl-limestone subsoil. The altitude and the exposure to the wind allow a slow maturation of the grapes.

### Viticulture & Vinification

The vines are ploughed and grassed every other row. The vines are worked according to organic farming methods, with care and without chemicals, 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 with good intensity.

Expressive nose with citrus notes such as grapefruit and citron. The less chalky soil than the Rosacker gives the wine a more fruity character. Nice structure in the mouth with a tense finish.

### Food pairings

The "Riesling Osterberg Grand Cru" 2018 pairs well with grilled fish, Italian antipasti, and Asian dishes.



## “Riesling Osterberg” Appellation AOC Alsace

Vintage	2018
Varietal	Riesling 100%
Age of vines	45 years old
Yield	45 hl/ ha
Degree	13,5°
Residual sugars	5,5 g / l
Acidity	5,5 g / l
Keeps for	7 years
Serving temperature	Between 9°C and 12°C
Packaging	Bottle of 75cl

