Riesling 2009 Réserve

Varietal : Riesling 100%

Appellation : AOC Alsace
Vintage : 2009

Appreciation – Perception sugar/acidity :

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Dry — Medium — Sweet

Alcohol :	12.17 %
Residual Sugar :	5.01 g/L
Total Acidity_H_2SO_4 :	4.37 g/L

General Information

The Riesling is the King of Alsace and among the world's greatest grapes. The juice is white and the wines are dry, racy with great definition of the fruit. Grown on mineral soils, it expresses floral and mineral character offering great ageing potential. In Alsace, Riesling acquires distinctive concentration perfectly balanced by the acidity. It is one of the best wines to dine with.

Vinification

The winemaking of our premium range focuses on the varietal character and the fruit. The grapes are harvested at good maturity and pressed in pneumatic presses. The pressing is fractured and takes 4 hours in total.

We separate Head (Cuvée) 0 → 0,6 Bars
Heart (Taille) 0,6 → 1,2 Bars
Tail end of Press (Rebèche) 1,2 → 2 Bars

The juice is decanted in order to begin the winemaking with a clean and clear must. We inoculate with selected neutral yeasts to start the alcoholic fermentation. The fermentation takes place in temperature controlled stainless steel vats (64° Fahrenheit / 18°Celsius) and takes between 4 to 6 weeks. It is followed by a maturing on the fine lees for another 2 to 3 months. The wines are then racked, cold stabilized and go through a light filter (Kieselguhr). The wine is then finished and stays in tempered tank until the bottling. The wines are generally bottled between 8 and 10 months following the harvest.

Food and Wines – Temperature of Service

Crustaceans and shellfish ; fresh, smoked, grilled or en terrine fish, sushi's, sashimi's ; white meats or poultry in cream sauce ; sauerkraut ; goat cheeses. 48° - 53° Fahrenheit / 9° – 12° Celsius.

Tasting notes:

Pale, yellow with golden hints.
Nice aromatic intensity, citrus and white flowers notes.
Straight forward, fresh, good acidity, good persistence, citrus notes.

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