



Riesling BIO 2022 Les Pierres Sèches AOC Alsace Blanc

Tasting

A dry white wine, with a nose of muted fruity. It reveals citrus flavours in perfect harmony with lemon and menthol notes. Lively and frank, the palate is crunchy and well-balanced.

Technical aspect

Grape Variety : Riesling

Alcohol : 13,45 %

Natural residual sugars : 2,1 g/l

Acidity : 6,87 g/l in tartaric acid

Land : sandstone limestone soil. Fossils' limestone

Exposure : South-facing hillside

Picking : Manual harvesting

Vinification : Slow pressing with full grapes to avoid crushing. Traditional vinification with long fermentation and temperature control. Minimum of 6 months maturing in old wood barrels or stainless steel tanks before bottling.

Crops : Organic agriculture

Side dish

Perfect with sea food, river fish, salads, appetizers & goat cheese.

Tasting temperature 10 to 12 °C.

Shelf life : 5 years and more.

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