

LES GRANDS CRUS

# Le Riesling Grand Cru Spiegel

## GENERAL INFORMATION

The Spiegel stretches half-way up the two benches of Guebwiller and Bergholtz. The reputation of the Grand Cru Spiegel dates back to the 1950s when the winegrowers set up charters of quality and precise characteristics, which now makes original wines with fine aromas.

## AWARDS

Silver Medal Mundus Vini Printemps 2019  
Silver Medal International Wine Challenge  
Silver Medal Concours du Monde



## VINIFICATION

For the making of our Grands Crus we use perfectly ripe and healthy grapes from carefully cultivated and selected vineyards. The yields are low and the vineyards are generally planted with old vines. For these wines we focus on terroir or vineyard expression with all elements that influence the aromas, the composition and typical character of each Grand Cru.

## VINTAGE 2017

Even if the yields are the lowest in 30 years, all the climatic conditions have contributed to an impressive quality for the 2017 vintage. Good levels of acidity, beautiful balance, and beautiful maturity, Alsace wines of 2017 will be comparable to the vintages of the greatest years.

## TASTING NOTES

Light yellow colour with silver highlights, fine and mineral nose with notes of white flowers. Mouth is fresh and racy with a beautiful length on the same aromas as the nose with a hint of peppermint.

Temperature of service: 8-10°C

Aging capacity: 3 to 15 years.

## FOOD & WINE PAIRING

The delicate aromas of Riesling go hand in hand with raw or grilled fish, roasted poultry.

## TECHNICAL ANALYSIS

Alcohol: 12,9% alc./vol.

Residual Sugar: 4,9g/L

Total Acidity  $\text{H}_2\text{SO}_4$ : 3,95g/L



DRY    DRY-MEDIUM    SWEET-MEDIUM    SWEET



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[www.lucien-albrecht.com](http://www.lucien-albrecht.com)  
[contact@lucien-albrecht.com](mailto:contact@lucien-albrecht.com)