

LES CEPAGES

# Le Riesling Réserve

## 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 aging potential. In Alsace, Riesling acquires distinctive concentration perfectly balanced by the acidity. It is one of the best wines to dine with.



## VINIFICATION

- 100% Hand harvesting
- Extended and soft pressing
- 4-6 weeks controlled fermentation in stainless steel
- Maturing on the fine lees for another 2 to 3 months

## VINTAGE 2018

Very mild temperatures in mid-April encouraged rapid budding and very strong vine growth. Mild and sunny flowering period produced grapes of a nice size - a good omen for the harvest conditions. An exceptionally sunny and hot summer followed. The wines of the 2018 vintage are characterised by structure and fullness and retained an astonishing freshness despite the hot August days.

## TASTING NOTES

The delicate nose shows notes of citrus peels, lime and blossom. The palate matches the nose with a great freshness, tension and the final on lime.

Temperature of service: 8-10°C

Aging capacity: Enjoy it now or keep it up to 5 years.

## FOOD & WINE PAIRING

Great with shellfish and sushi, this wine also pairs well with grilled fish, roasted poultry, snails, pasta with lemon pesto, traditional Alsace dishes (choucroute) or fresh goat cheese.

## TECHNICAL ANALYSIS

Alcohol: 12,7% alc./vol.

Residual Sugar: 3,7g/L

Total Acidity  $\text{H}_2\text{SO}_4$ : 4,25g/L



DRY    DRY-MEDIUM    SWEET-MEDIUM    SWEET



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