



VINS D'ALSACE

DOMAINE
GRESSER
ANDLAU



GRANDS CRUS

KASTELBERG - MOENCHBERG - WIEBELSBERG

DUTTENBERG RIESLING 2022

WINE

Varietal:

Riesling

Vintage:

2022

Certification :

Organic Wine certified by Ecocert FR-BIO-01

Alcohol :

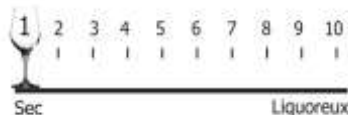
12 % vol

Bottling:

March 2023

Sweetness:

DRY



ROCK and VINE

Terroir :

DUTTENBERG

Rock's or soil :

Marn

Orientation :

East

Age of vines :

35 ans

Production :

53 hl/ha

Vines :

Biodynamic practices - compost - organic manure - ploughing - harvesting at physiological maturity

Harvest :

Hand-picked harvest, September 2022

Vinification :

Pneumatic pressing - cold-must-settling for 36 hours - fermentation with natural yeasts - aged on fine lees in oak barrels



TASTING

Fruity nose typical of Rieslings. In mouth, the attack is frank and one can discover a beautiful balance between the richness of the grape and the salinity of the rock.

Food & wine pairing

This wine is suitable with fish, white meat and poultry.



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E.A.R.L. AU CAPITAL DE 83 847 €

N° T.V.A. FR 19 315 158 402

SIRET 315 158 402 00018

R.C. COLMAR - Code NAF 121 Z

EDRI

FR31515840200018

REX

FRREX20214644

IBAN CREDIT AGRICOLE DE BARR

FR76 1720 6000 0348 1372 5101 050 / BIC : AGRI FR PP 872

IBAN BANQUE POPULAIRE ALSACE

FR76 1470 7500 6570 2169 7854 372 / BIC : CCBPFRPPMTZ