

GRAND CRU KASTELBERG RIESLING 2020

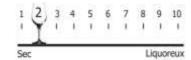
WINE

Varietal: Riesling

2020 Vintage:

Certification: Organic Wine certified by Ecocert FR-BIO-01

Alcohol: 13.5 % vol June 2021 Bottling: Sweetness: **DRY**



ROCK and VINE

Terroir:

KASTELBERG GRAND CRU

Rock's or soil: Unique "Schist" terroir Grand Cru of Alsace

Orientation: South Age of vines: 40 ans Production: 32 hl/ha

Vines . Biodynamic practices - compost - organic manure -

ploughing - harvesting at physiological maturity

Harvest: Hand-picked harvest, Mid-september 2020

Vinification: Pneumatic pressing - cold-must-settling for 36 hours -

fermentation with natural yeats - aged on fine lees in

oak barrels

TASTING Fruity nose, complex of rare precision, pure wonder. In

> mouth, minerality and verticality of exceptional precision, great purity, superb balance between a powerful body and a beautiful persistent breed Superb

vintage with great aging potential

Food & wine pairing sea food, fish and alsatian food



KASTELBERG

