

## **ANCESTRAL JAR VINIFICATION RIESLING 2018 NATURE**

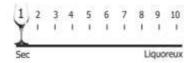
WINE

Varietal: Riesling Vintage: 2018

Certification: Organic Wine certified by Ecocert FR-BIO-05

Alcohol: 14 % vol Bottling: September 2019

Sweetness: **SEC** 



## **ROCK and VINE**

**WIEBELSBERG GRAND CRU** Terroir:

**Pink Vosges Sand Stone** Rock's or soil:

Orientation: South 42 ans Age of vines: Production: 40 hl/ha

Vines: Biodynamic practices - compost - organic manure -

ploughing - harvesting at physiological maturity

Hand-picked harvest, Mid-September 2018 Harvest: Vinification: Pneumatic pressing - natural fermentation using

indigenous yeasts in ceramic jars - aged on fine lees -

addition of a small amount of sulfites at bottling

**TASTING** 

Finesse and delicacy characterize this wine, with a beautiful expression of overripe fruit. The long persistence is enhanced by the characteristic minerality of Vosges sandstone.

Food & wine pairing This wine is particularly appreciated with fish.



GRESSER



