

GRAND CRU WIEBELSBERG RIESLING 2019

WINE

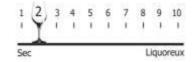
Varietal: Riesling

2019 Vintage:

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

Alcohol: 13.5 % vol September 2020 Bottling:

Sweetness: **DRY**



ROCK and VINE

WIEBELSBERG GRAND CRU Terroir:

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

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

Vines: Biodynamic practices - compost - organic manure -

ploughing - harvesting at physiological maturity

Harvest: Hand-picked harvest, Mid-september 2019

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

fermentation with natural yeats - aged on fine lees in

oak barrels

TASTING Elegance and finesse characterise this wine. The nose

is floral and the mouth delicate. The long persistence is

supported by the characteristic minerality of the

Vosges sandstone.

Food & wine pairing This wine will be perfect with sea food, fish and

Alsatian food.





Z, RUE DE L'ÉCOLE 67140 ANDLAU FRANCE E.A.R.L. AU CAPITAL DE 83 B47 € TEL +33 (0)3 88 08 95 88 EMAIL : DOMAINE@GRESSER.FR WWW.GRESSER.FR

Nº T.V.A. FR 19 315 158 402 SIRET 315 158 402 00018 R.C. COLMAR - CODE NAF 121 Z

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IBAN CREDIT AGRICOLE DE BARR FR76 1720 6000 0348 1372 5101 050 / BIC : AGRI FR PP 872 IBAN BANQUE POPULARE ALSACE FR76 1470 7500 6570 2169 7854 372 / BIC : CCBPFRPPMTZ



WIEBELSBERG



