



LUCIEN
ALBRECHT
GRAND VINS D'ALSACE

2018 RIESLING
RÉSERVE

Lucien Albrecht is among the pioneers of viticulture in Alsace with a history that dates to 1698, when Balthazar Albrecht settled in Orschwihr, a small Alsatian village in an ideal location for vineyards. Since then eight generations have carried on a tradition of innovative and sustainable winemaking, inspired by the rich and varied terroir of Orschwihr. Fresh, elegant and aromatic, each Lucien Albrecht wine is a tribute to the winery's deep roots in Alsace.

2018 VINTAGE

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

WINEMAKING

- 100% hand-harvested
- Extended and soft pressing
- Four to six weeks controlled fermentation in stainless steel
- Aged on fine lees for two to three months

TASTING NOTES

The 2018 Riesling Réserve opens with delicate aromas of citrus peel, lime and floral characters. These fresh characters are present on the palate with a lively lime finish. Rieslings from Alsace are known for their distinctive concentration perfectly balanced by acidity, making them one of the best wines to dine with. Great with shellfish and sushi, this wine also pairs well with grilled fish, pasta with lemon pesto, traditional Alsatian dishes, or fresh goat cheese. Enjoy now, or cellar up to five years. Serve chilled at 46° to 50° F.

Alcohol: 12.59% alc/vol

Residual Sugar: 3.74 g/l

TA: 4.05 g/l

