

LES GRANDS CRUS

Le Riesling Grand Cru Spiegel

GENERAL INFORMATION

The Spiegel stretches half-way up the two benches of Guebwiller and Bergholtz.

The reputation of the Grand Cru Spiegel dates back to the 1950s when the winegrowers set up charters of quality and precise characteristics, which now makes original wines with fine aromas.



Photo non contractuelle

VINTAGE 2017

Even if the yields are the lowest in 30 years, all the climatic conditions have contributed to an impressive quality for the 2017 vintage. Good levels of acidity, beautiful balance, and beautiful maturity, Alsace wines of 2017 will be comparable to the vintages of the greatest years.

TASTING NOTES

Light yellow color with silver highlights, fine and mineral nose with notes of white flowers. Mouth is fresh and racy with a beautiful length on the same aromas as the nose with a hint of peppermint. The delicate aromas of Riesling go hand in hand with raw or grilled fish, roasted poultry.

Temperature of service: 8–10° C°

Aging capacity: 3 to 15 years.

AWARDS

Silver Medal Mundus Vini Printemps 2019

Silver Medal International Wine Challenge

Silver Medal Concours du Monde

TERROIR

Site of Bergholtz (sandstone) east oriented.

VINIFICATION

For the making of our Grands Crus we use perfectly ripe and healthy grapes from carefully cultivated and selected vineyards. The yields are low and the vineyards are generally planted with old vines. For these wines we focus on terroir or vineyard expression with all elements that influence the aromas, the composition and typical character of each Grand Cru.

TECHNICAL ANALYSIS

Alcohol : 12,9% alc./vol.

Residual Sugar : 4,9 g/l

Total Acidity H_2SO_4 : 3,95 g/l



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