

LES CEPAGES

Le Riesling Réserve

GENERAL INFORMATION

The Riesling is the King of Alsace and among the world's greatest grapes. The juice is white and the wines are dry, racy with great definition of the fruit. Grown on mineral soils, it expresses floral and mineral character offering great aging potential. In Alsace, Riesling acquires distinctive concentration perfectly balanced by the acidity. It is one of the best wines to dine with.

VINIFICATION

- 100% Hand harvesting
- Extended and soft pressing
- 4-6 weeks controlled fermentation in stainless steel
- Maturing on the fine lees for another 2 to 3 months

VINTAGE 2024

The 2024 vintage in Alsace proves to be particularly complex, marked by capricious weather, mixing heavy rains and discreet sunshine. Despite these challenges, the rain has played a beneficial role, especially in areas more sensitive to drought, promoting good vine development. 2024 remains a vintage requiring greater consistency between viticulture and oenology.

TASTING NOTES

With its brilliant straw color, this Riesling reveals an elegant nose with notes of lime & pomelo zests and floral scents. Fresh and racy on the palate, with a long finish of citrus fruit and pear.

Temperature of service: 8-10°C

Aging capacity: Enjoy it now or keep it up to 5 years.

FOOD & WINE PAIRING

Great with shellfish and sushi, this wine also pairs well with grilled fish, roasted poultry, snails, pasta with lemon pesto, traditional Alsace dishes (choucroute) or fresh goat cheese.

TECHNICAL ANALYSIS

Alcohol: 11,88 % alc./vol.

Residual Sugar: 1,32 g/L

Total Acidity H_2SO_4 : 5,5 g/L



DRY

DRY-MEDIUM

SWEET-MEDIUM

SWEET



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