

2021 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.

2021 VINTAGE

The climatic conditions observed throughout 2021 included a series of periods of frost, intense rains, and finally hot and dry weather in August. Yields were smaller than average, producing high quality wines that present drier, crisper and fresher profiles.

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 2020 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. 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: 12.25% alc/vol Residual Sugar: 1.68 g/L

TA: 5.87 g/L

