

LES GRANDS CRUS

Le Riesling Grand Cru Spiegel

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 2019

Steady rainfall during spring encouraged moderate growth of the vines from mid-April. The dry period in July would not cause any damage to the grapes protected by the dense canopy of springtime leaves. The life-giving heavy rainfall at the beginning of August and the modest quantity of grapes hastened the harvest, which began in the first days of September. Small bunches, rich in aromatic compounds with very little juice produced fresh and expressive wines with beautiful balanced acidities and perfect sugar content. A fine vintage, to compare to 2017 and 2010.

TASTING NOTES

The delicate nose shows notes of lime and blossom. The palate matches the nose with a great freshness, tension and the final on sweet spices and lime.

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: 14,74% alc./vol.

Residual Sugar: 6,41 g/L

Total Acidity $\text{-H}_2\text{SO}_4$: 4,40 g/L



DRY DRY-MEDIUM SWEET-MEDIUM SWEET



LUCIEN
ALBRECHT
GRANDS VINS D'ALSACE

www.lucien-albrecht.com
contact@lucien-albrecht.com