

Grapes
100% Riesling

Region/Appellation
AOC Alsace

Alcohol by volume
12.50%

Residual Sugar
less than 0.25 g/l

pH
2.9

Total Acidity
7.19 g/l

Drinking Window
2024 - 2034

Tasting Guide

1	2	3	4	5	6	7	8
Dry					Medium		Sweet

Tasting note printed
22/07/2024

Lieu-Dit Berg Riesling Sélections Parcellairés, Alsace 2019 6x75cl

Winemaker Notes

This Riesling has notes of mirabelle-plum, fresh citrus, tangerine, grapefruit with menthol and celery notes. It is slender and crisp on the palate, with a weave of salty bitters underscored by a dash of minerality

Vineyard

Located in the village of Reichsfeld, on the only strip of blue schist in Alsace, this plot lies on a unique subsoil that dates back to the Precambrian (over 542 million years ago). The fairly deep soils and south-facing hillsides lend the wines from the Berg vineyard their exceptionally fruity character, minerality and freshness.

Winemaking

The grapes are harvested Hand into 20kg boxes. Vinification starts with a long pressing, then a static cold settling is carried out. Fermentation takes place thanks to native yeasts. Malolactic fermentation is complete. The wines from Domaine de Schieferkopf undergo full malolactic fermentation and are characterized by their late ripening terroir which enhances the complexity and round structure of our wines. The malolactic fermentation brings out the minerality from the blue schist terroir. The wine is aged for 15 months in big casks (foudres).

Vintage

Cold spring with some frosts in April but hot weather in May and June allowed for a very healthy crop.

Food match

Grilled and Roasted White Meats

Try with meaty & oily fish

