

Grapes

100% Riesling

Region/Appellation

AOC Alsace

Alcohol by volume

12.5%

Residual Sugar

less than 0.25 g/l

pH

2.9

Total Acidity

7.19 g/l

Drinking Window

2025 - 2034

Tasting Guide



Tasting note printed

20/04/2025

Lieu-Dit Berg Riesling, Sélection Parcellaire, 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

Try with meaty & oily fish

