

Grapes  
Riesling

Region/Appellation  
AOC Alsace

Alcohol by volume  
13.00%

Residual Sugar  
less than 0.8 g/l

pH  
3.21

Total Acidity  
5.92 g/l

Drinking Window  
2024 - 2036

Tasting Guide



Tasting note printed  
22/07/2024

# Via Saint-Jacques Riesling, Alsace 2016 6x75cl

## Winemaker Notes

A classic Riesling, with aromas of citrus, spices and pineapple. The acidity is frank and the finish exhibits salty notes and is very aromatic.

## Vineyard

The steeply-sloping plots of Riesling Via Saint-Jacques are located in the communes of Reichsfeld and Bernardvillé and happen to lie close to one of the Chemins de Compostelle routes. The grapes are therefore from a terroir of blue schist which is unique in Alsace and dates from the Precambrian (over 542 million years ago)

## 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 10 months in big casks (foudres).

## Vintage

After a mild winter, the viticultural season in Alsace was characterised by a very rainy start to the summer. The musts show good fruit and an excellent balance between sugar-acidity indicating that the fermentations will be clean and successful. This is a very surprising vintage given the extreme weather conditions with which we were faced over the growing season. The Rieslings are an excellent reflection of our terroir with a lovely taut character owing to the minerality of the schist hillsides.

## Food match

Grilled and Roasted White Meats

Works well with dishes that have a hint of spice.

