



ORGANIC



vigneron
indépendant

THE VINEYARD

Domaine's name	Bernhard-Reibel
Area	Alsace - France
Information about the vineyard (certification, location and short presentation)	

Located in the heart of Alsace, in Châtenois, the 23ha of the domain Bernhard-Reibel is in organic viticulture since 2001. Respect of the soil, mastered yields, manual harvest, vinification and aging adapted for each terroir are the key to reveal the freshness, the complexity and the personality of our wines.

THE WINE

Geographical situation	Alsace - France
Appellation	AOP Riesling of Alsace
Denomination	Riesling Côteaux du Haut-Koenigsbourg
Color	White wine
Vintage	2018
Grape variety	Riesling
Alcohol (%)	12,80%
Content (CL)	75 cl
Residual sugar (g/L)	6 g/l
Total acidity (g/L)	5,14 g/l

DESCRIPTION OF WINE

Wine terroir

Ground	Granitic and calcareous soil
Vines age	Between 20 and 50 years old

Tasting and conception

Service temperature	Between 11°C and 13°C	Ageing potential	Until 10 years
Appearance	Pale yellow with yellow glints.		
Nose	The wine gives aromas of lemon, lime and grapefruit. We also feel white flowers and white matured fruits. The whole is based on the freshness.		
Palate	The wine is really refreshing and consistent with the nose. A nice minerality appears during the tasting with a touch of roasted aromas.		

Taste experience

Intensity :	Light		Powerfull
Sweetness :	Dry		Sweet

Food Pairing

For an aperitive, on a terrace, during spring or summer moments, between friends, for a simple meal,... on local specialities, on fishes, on seafood, on soft white meats, ...

A word from the winemaker :

This Riesling is elaborated with the desire to preserve the true expression of the Haut-Koenigsbourg castle terroir. The grapes were harvested at a perfect maturity and the juice did his fermentation into inox tank at a low temperature to get a wine fresh and fine.