



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 Rittersberg
Color	White wine
Vintage	2015
Grape variety	Riesling
Alcohol (%)	
Content (CL)	75 cl
Residual sugar (g/L)	0-2g/l
Total acidity (g/L)	

DESCRIPTION OF WINE

Wine terroir

Ground	Granitic with black mica
Vines age	50 years old

Tasting and conception

Service temperature	Between 11°C and 13°C	Ageing potential	Until 15 years
Appearance	Pale gold with golden glints, really bright		
Nose	Expressive and complex, this wine gives floral aromas and a touch of matured and delicate fruits. We feel a sensation of opulence and wealth		
Palate	The mineral tension and the presence in the palate is leading the tasting. We also have complex aromas of fruits and flowers blended with a roasted touch. Really elegant.		

Taste experience

Intensity :	Light		Powerfull
Sweetness :	Dry		Sweet

Food Pairing

During gastronomic moments, during a tasting session, with connoisseurs and professionals, ...

On fine fishes, on red mullet, on a tuna half-cooked, on calf sweetbread, on sea urchin, on cooked endives,...

A word from the winemaker :

This Riesling is elaborated with the desire to preserve the true expression of the Rittersberg terroir. The grapes were harvested at a perfect maturity and the juice did his fermentation and was aged into 150 years old tuns at a low temperature to get a wine well-balanced and really fine.