



Théo Cattin et Fils

Riesling 2013

AOC Alsace

Riesling Our Noir, emblematic grape variety of the Alsatian vineyard, is traditionally, a dry wine characterized by floral and citrus fruits aromas. It pairs particularly well with seafood, white meats and the traditional choucroute (sauerkraut).



Varietal

100% Riesling.

Soil

Mostly clay–limestone soil. Most of the vines are grown around Voegtlinshoffen, located in the prestigious Upper Rhine region and are planted on slopes at the base of the Vosges Mountains. The vines are about 15 to 30 years old.

Farming

Sustainable practices.

Winemaking

As soon as the grapes are gently pressed, the juice falls into a fermentation tank located below the press to preserve the flavors' freshness.

The tank is temperature-controlled to control fermentation and therefore preserve the grapes' flavors. After the fermentation our Riesling is aged for several months before being bottled. It will then reveal its varietal characteristics married to Alsace's unique terroir.

Tasting notes

Color: Pale yellow with green shiny hints.

Nose: Elegant ,fresh and mineral, floral (white stone fruit) , citrus fruit (lemon, lemongrass).

Palate: Wonderfully dry, mineral characteristics, peach notes. A long-lasting pallet that is well-balanced.

Serving suggestion:

Serve chilled.

The perfect match for citrus flavored sauces finished with butter; excellent with fish (cooked, grilled or raw), seafood, white meats and the Alsatian sauerkraut!

Serving temperature 8° to 10°C

Ageing:

Drink now or within the next 3 years.