



RIESLING RÉSERVE 2017

Appellation

Grape Variety

AOC Alsace

ustave

100% Riesling

Analyses

Ageing

Alcohol : 12°5

5 to 8 years

Residual Sugar: 4.18 g/L

T.A: 6.5 g/L

Tasting notes

Eye: pale yellow color

Nose: expressive, refined, with citrus and white flower aromas.

Mouth: lively attack, refreshing acidity, lime, granny smith apple with a great structure, fruity with a clean and dry finish. A classy dry and gastronomic Riesling

from Gustave Lorentz!

Food & Wine

With grilled, raw and lightly boiled fish dishes, seafood, poultry and white meat. Perfect for pork, veal chop, seafood and goat cheese.

Origin

Various hill-sides around the little village of Bergheim with a predominance of heavy soils compound by clay and limestone.

Vintage

Early ripening, great quality and small yields are the key messages for this vintage. By the end of September, the harvest had mostly started, and had even finished in some areas, which demonstrated what an early vintage this was. 2017 is one of the five earliest harvests of the last 40 years.

To start with, let's first remember the key events of 2017. January was extremely cold, with temperatures remaining mainly below zero for several days. Autumn and winter were dry and the downpours in March, unfortunately, didn't make up for the water deficiency. Above all, however, this vintage was marked by the severe frosts on 21st and 22nd April.

Flowering was very early and, fortunately, took place during fine conditions. Subsequently, summer started with mild temperatures at the beginning of July, followed by scorching temperatures over several days. The infrequent rainfall may have caused some delays in maturation in the most delicate soils. All these weather conditions, as well as plenty of heat, have contributed to the early harvest, low in quantity but promising in quality.

