

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE



RIESLING BIO Grand Cru ALTENBERG DE BERGHEIM 2012

Appellation

AOC Alsace Grand Cru

Grape Variety

100% Riesling

Analyses

Alcohol : 14°09

Residual Sugar : 5.88 g/L

T.A : 6.1 g/L

Ageing

10 to 15 years

Tasting notes

Eye: strong gold yellow

Nose: expressive and deep nose of citrus aromas, fresh and complex. Elegant hints of minerality!

Mouth: great structure, nice balance, surprising fatness, wonderful dry and long finish. Very elegant Riesling with a very good ageing potential!

Food & Wine

This is a wine for gastronomic meals or festive events: wonderful with fish in sauce dishes, seafood, some pork/veal meat cooked with vegetables.

Origin

This wine is produced from 100 % Riesling grapes from the classified Grand Cru site of the Altenberg of Bergheim vineyard owned by Gustave Lorentz. The dominant soil of this area is clay and limestone; the vines from which this wine is produced are very old, between 30 and 50 years old. The pride of Bergheim winegrowers, the Altenberg has been renowned for its fine wines since the end of 13th century. Altenberg Grand Cru wines are remarkable for the perfect balance between their subtle, distinguished aroma and their powerful, virile body. They are gastronomic wines par excellence.

Vintage

Winter temperatures were fairly mild, but there was less rainfall than usual. February, on the other hand, was marked by a spike of intense cold. Bud break was early, thanks to a mild March, but the low temperatures throughout April and May delayed vegetative growth.

Because of this, flowering began late, towards the end of May and continued on throughout June. The relatively humid conditions that pertained during this period created the ideal condition for downy mildew, with an onslaught of powdery mildew increasingly prevalent in July.

While the incidence of both diseases was high, the vigilance of the region's growers and the very warm August temperatures helped to limit their impact. In some places and in some soils, these very hot conditions delayed ripening by a little. Thankfully, September saw the arrival of cooler days, which created better conditions for even ripening and healthy grapes. These had good levels of tartaric acid, a necessary precondition for the creation of balanced wines

Bottles produced: 7 246 bottles

Harvest date: 22nd-23th of October, 2012



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