



Riesling Baron de Schiele AOC Alsace 2017

75 cl

Terroir of Riesling Baron de Schiele

Alluvial deposit, ideal for Riesling

Vinification of Riesling Baron de Schiele

Our winemaker follows with a special care the rules of the legislation of the Appellation Alsace. He controls the maturity in the selected plots until the harvest, which usually starts beginning or mid of September. The bunches are crushed in our pneumatic press on lowpressure programs. After fermentation and vinification, the wine stays many months on fine lies, in tank, in order to gain in structure, before bottling end of spring.

Tasting notes of Riesling Baron de Schiele

The Alsace Riesling « Baron de Schiele » is a racy wine with an elegant bouquet of white flowers and citrus fruit. It displays delicate and fresh flavours; with a well structured body, this wine allies complexity and vivacity. A nice finish on the palate. The Alsace Riesling is a dry white wine to match with fish dishes such as: Turbot fish with Orange and Romarin sauce, Fish filet with lemongrass sauce... It is an excellent accompaniment to sea bass, to lobsters, or fish tartares, marinated fish, and even excellent with poultry.

Analytical information of Riesling Baron de Schiele

Grape variety : Riesling
Served between 8° and 10°C
Residual sugar : 7.9g/l
Alcohol : 12,8°

Aging potential : from 3 to 5 years.