

# GUSTAVE LORENTZ

## ÉVIDENCE RIESLING 2015



### Description:

Aromas of pink grapefruit and lime combined by floral notes (white flowers). Dry and racy, with a slight mineral edge, a characteristic from Bergheim soils. In the mouth, the palate is vibrant and intense but elegant, without any heaviness. Its acidity structure is firm but nicely integrated. It is a true gastronomic Riesling.

### Winemaker's Notes:

French certified organic, the vineyard obtained its first certification in France in 2012. The vineyards are located on various hillsides around the little village of Bergheim with a predominance of heavy soils compounded by clay and limestone. For the 2015 vintage, all conditions pointed to a very great year. The winter was not particularly harsh and at the start of spring we benefited from a higher level of precipitation than in 2014. The good weather after Easter prompted a growth spurt. Flowering began in June in favorable climatic conditions. These climatic conditions commenced an ideal harvest. The grapes were in perfect health. In addition, sunny days and chillier nights helped preserve the freshness of the grapes.

### Serving Hints:

Pairs perfectly with most dishes known for being from Alsace, all fish, shellfish, raw fish, lighter salads as well as goat cheese.

<b>PRODUCER:</b>	Gustave Lorentz
<b>COUNTRY:</b>	France
<b>REGION:</b>	Alsace
<b>GRAPE VARIETY:</b>	100% Riesling
<b>ALCOHOL %:</b>	13%
<b>RESIDUAL SUGAR:</b>	1.89 g/l
<b>ACIDITY:</b>	7.8 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	35.27	10.12	15.48	11.51	7x10	3328779902774	3328779902781

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