

GUSTAVE LORENTZ RIESLING RESERVE 2016



Description:

The Riesling Reserve has a yellow color, with an expressive nose filled with citrus and white flower aromas. It has a lively attack, a lot of ripe citrus fruits, great structure and a clean, dry finish.

Winemaker's Notes:

The grapes come from various hillside vineyards around the village of Bergheim, with a predominance of heavy clay/limestone soil. They are hand-picked, usually around mid-October, with the whole grapes pressed. The pressed juice is separated from the free-run juice and undergoes 12-to-24 hours of “debourbage” or settling, to eliminate impurities, which are then filtered out. Fermentation takes place, using a combination of natural and selected yeasts, in stainless steel vats. The wine goes through two rackings, the first to separate the lees from the wine and the second to clarify the wine. It sits in tanks for six months, with the potential to age for another seven-to-eight years.

Serving Hints:

This is an excellent wine for grilled, lightly cooked and raw seafood and fish, as well as chicken, pork, veal and goat cheese.

PRODUCER:	Gustave Lorentz
COUNTRY:	France
REGION:	Alsace
GRAPE VARIETY:	100% Riesling
ALCOHOL %:	12.41%
RESIDUAL SUGAR:	1.77 g/l
TOTAL ACIDITY:	7.3 g/l
pH:	3.01

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	35.27	10.12	15.48	11.51	7x10	89918800145-5	1089918800145-2

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