

GUSTAVE LORENTZ RIESLING BURG 2008



DESCRIPTION:

The Riesling “Burg” 2008 has a pale yellow color, and an expressive and refined nose filled with citrus aromas and a hint of minerality. It has a lively attack, refreshing acidity, great structure and a clean, dry finish – perfect wine to pair with food.

WINEMAKER’S NOTES:

This single-vineyard wine features grapes from a parcel of land in the southern end of the valley, where it is particularly hot, as the vineyard is well-protected from the elements. There is predominance of heavy soil, mainly marls.

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 .3%
RESIDUAL SUGAR:	8 g/l