

GUSTAVE LORENTZ RIESLING BURG 2010



Description:

The Riesling “Burg” 2010 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:

Located on the West, this named-place is nearby the Grand Cru “Kanzlerberg”. Its geology is rather similar to this latter with a good proportion of Keuper marls cut across with rare limestone insertions. This headland facing full South is protected from the Eastern dominant winds by the “Kanzlerberg” and from the West by the hillock of the Reichenberg castle. Ideal geology composition and wonderful location for the Riesling grape !

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:	12.8%
RESIDUAL SUGAR:	9 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12%	35.27	15.35	11.41	10.03	7x9	89918800150-9

