

GUSTAVE LORENTZ RIESLING GRAND CRU ALTENBERG DE BERGHEIM 2008



Description:

The Riesling Gran Cru Altenberg has a strong yellow-gold color, and a deep and expressive nose filled with fresh and complex citrus aromas. It has a surprising mouth filling pallet, with great structure and a wonderful, dry, long finish. A very elegant, Riesling, with excellent aging potential.

Winemaker's Notes:

The grapes come from the classified Grand Cru site of Altenberg of Bergheim vineyards owned by Gustave Lorentz. The dominant soil of this area is clay and limestone and the grapes for this wine come from vines between 30 and 50 years old. The pride of Bergheim winegrowers, the Altenberg has been renowned for its fine wines since the end of the 13th Century. They are marked by the perfect balance between the subtle, distinguished aroma and powerful, virile body and are extremely "food-friendly."

Serving Hints:

This is a great wine both for fine meals and festive occasions. It is an excellent accompaniment to seafood and fish dishes, especially those in sauces. It also pairs well with pork and veal, and goat cheeses.

Producer:	Gustave Lorentz
Country:	France
Region:	Alsace
Grape Variety:	100% Riesling
Alcohol:	12.5%
Residual Sugar:	4 g/l

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	12.5%	35.27	15.35	11.41	10.03	7x10	89918800152-3

