

GUSTAVE LORENTZ RIESLING RESERVE 2020



WINE DATA Producer

Gustave Lorentz

Region Alsace AOC

> Country France

Wine Composition
100% Riesling
Alcohol
12.43%
Total Acidity
6.9 G/L
Residual Sugar
2.56 G/L

DESCRIPTION

The Riesling Reserve has a pale-yellow color, with green tints. Expressive aromas of oranges and orange peel, apples, bananas, lemons, and lemon peel. The palate is well-balanced, the length is long, and there is a saline nuance giving the wine an uncompromising dryness.

WINEMAKING

The 2020 vintage will long be remembered as a special year of exceptional quality. The unusually mild temperatures in winter, the fine weather which followed, and the beautiful spring conditions were particularly ideal. Regular rains from mid-June onwards improved spring conditions and were particularly ideal. July will remain a historic month since it was quite simply the driest month ever recorded in Colmar. It firmed the vintage. The harvest began on August 24th at a steady pace. Warm, sunny days were followed by cool nights, preserving the aromatic potential and acidity of the grapes.

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.