

GUSTAVE LORENTZ RIESLING RESERVE 2022

AOC Alsace, France

GRANDS VINS D'ALSACE
Gustave Lorentz
à Bergheim depuis 1836
FRANCE



TASTING NOTES: The Riesling Reserve has a pale-yellow color, with an expressive nose filled with citrus and white flower aromas. It has a lively attack, a refreshing acidity a lot of lime, granny smith apple with a great structure, fruity with a clean and dry finish.

VITICULTURE: The grapes come from various hillside vineyards around the village of Bergheim, with a predominance of heavy clay/limestone soil.

VINIFICATION: They are hand-picked, usually around the beginning of 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 approximately 7-8 years

FAMILY: *“The essence of our wines stems from the close relationship between grape variety, terroir and climate.”* Those immortal words from Gustave Lorentz, the founder of this famed Alsatian estate, pervade every aspect of the winemaking and winegrowing process, and it has since its founding in 1836. There have been seven generations of family tradition here, currently helmed by sixth generation Georges Lorentz, and with that kind of legacy comes innovation. Gustave Lorentz was among the first producers in Alsace to use stelvin closures and became certified organic by Ecocert in 2012.

Gustave Lorentz vineyards are nestled in the hills of Altenberg de Bergheim in the Vosges Mountains on 85 acres, with four being planted on the hills of Grand Cru Kanzlerberg and 30 in the Altenberg de Bergheim. Riesling, Pinot Gris, Gewurztraminer and Pinot Blanc varieties, all vinified separately, make up the majority of plantings of these exceptional vineyards, along with smatterings of other varieties.

PRODUCER: Gustave Lorentz

REGION: AOC Alsace

GRAPE(S): 100% Riesling

SKU: GLRR227

ALCOHOL: 12.5%

TOTAL ACIDITY: 6.8 G/L

RESIDUAL SUGAR: 1.68 G/L

pH: 3.07