

GRANDS VINS D'ALSACE

Gustave Lorentz
à Bergheim depuis 1836
FRANCE

GUSTAVE LORENTZ RIESLING RESERVE 2021

WINE DATA

Producer

Gustave Lorentz

Region

Alsace AOC

Country

France

Wine Composition

100% Riesling

Alcohol

12.37%

Total Acidity

7.6 G/L

Residual Sugar

4.44 G/L

pH

3.06

DESCRIPTION

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.

WINEMAKING

The grapes come from various hillside vineyards around the village of Bergheim, with a predominance of heavy clay/limestone soil. They are hand-picked, usually at 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 five months prior to bottling. It has the potential to age from seven-to-ten years

SERVING HINTS

This is an excellent wine for grilled and raw seafood and fish, in addition to chicken, pork, veal and goat cheese.

