

Mader Riesling

Born in Hunawihr and Ribeauville, this Riesling comes from three different terroir. The first is a limestone and deep terroir named Weissengrund (white ground) with a East exposition. The second is a steep east facing terroir named Haguenau with a very heavy and deep soil. And the third is steep south facing terroir with a thin limestone ground named Kalkofen (limestone oven). All the vineyard is grow organically without any chemical. Certified by Ecocert since 2007.

Taste:

Fresh and pure with intense peaches, stone fruit, grapefruit and flowers flavours, the nose show a good maturity. The taste is also very fresh with a crisp finish and nice citrus fruit flavours. Residual sugar: 5 gr/L.

Vine Stock : 100% Riesling, 20 to 40 years old.

Zone of origin : Alsace, AOC Alsace

Vineyard's height : 250 m and 360m

Orientation : East and south

Type of soil : Limestone and clay

Harvest : By hand

Wine elaboration : Traditional, Whole bunch press and natural fermentation.

Lies contact during 5 month.

Aging : 8 years

Alcohol degree : 13 % by Vol.

Residual Sugar : 5 g/l

Total Acidity : 5 g/l

Yield: : 60hl/ha

100% Certified Biodynamic

