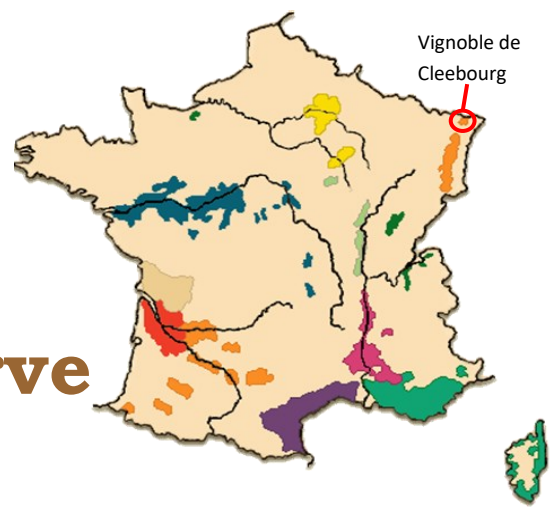




Riesling Grande Reserve



Production site : Wine-making region of Cleebourg, on the village of Cleebourg, Rott, Steinseltz, Wissembourg, Oberhoffen and Riedseltz (Alsace, France)

Terroir : clay and marly soil, marly and sandstone

Cultural practices : yield's control, soil's work and management of the vine in "lute raisonnée"

Vinification : Selection of the grape during the harvest, slow and respectful pressing of the harvest. Cold settling, alcoholic fermentation in thermoregulator's vat. Filtration of the base wine on tangential filter.

Tasting : This wine has a light yellow colour with green reflections, clear and brilliant. The nose is elegant and classy with notes of citrus fruits and white flowers. The mouth is provided with a great freshness ; this Riesling will be impressive by his frankness, his delicacy and his aromatic typical by notes of grape fruit, orange and white flowers.

To serve fresh between 8 and 10°C, with stemmed glasses.

This Riesling can be appreciate immediately, than 1 to 3 years after the crop

Alcohol : 12.8% vol.

Sugar : 3.73 g/l

Acidity g/l H₂SO₄ : 4.19 g/l



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