

Riesling

Subtil 2020

Tasting

Golden yellow colour with intense reflections. The nose is explosive and complex with notes of candied lemon mixed with mineral notes that reveal a great maturity of the grape. The attack in the palate is ample with flavours of candied citrus fruits. The structure is tense and of great volume in the mouth which remains persistent throughout the tasting. The finish is salivating and reveals a good ageing potential.

Food and wine pairing

It goes well with cooked fish and white meat. Seafood, and all dishes where a dry wine is a good omen.

Technical characteristics

Alcohol: 13% vol

Natural residual sugars: 0 gr

Acidity: 7,2 AT

Terroirs: Marly-sandstone soils

Exposure: South, South/East

Culture: High Environmental Value

Sweetness : SEC

Ageing time : 5 ans

Appellation : AOC Alsace

Grape variety : Riesling

Harvest : Manual with sorting, light maceration

Vinification : Fermentation thermo régulée, en cuve inox ou bois, élevage sur lies fines

Tasting : 8°C



SAS Weck Clément et fils

2 Place de la Mairie 68420 Gueberschwihr
www.weck.alsace