



DOMAINE BARMÈS-BUECHER

GRANDS VINS D'ALSACE EN BIODYNAMIE

Riesling 2018

Characteristics

<i>Appellation :</i>	AOC Alsace
<i>Varietal :</i>	100 % Riesling
<i>Average Age of Vines :</i>	variable
<i>Surface Area :</i>	1,82 ha
<i>Soil :</i>	allium cone, loess
<i>Exposure - Slope :</i>	plain and hillsides
<i>Harvest :</i>	Manual
<i>Average Yields :</i>	57 hl/ha
<i>Average Production :</i>	13 000 bottles
<i>Vinification :</i>	Natural yeast. 5 months ageing in wooden tun and stainless tank on full lees.
<i>Winemaker :</i>	Maxime Barmès
<i>Proprietor :</i>	Famille Barmès Buecher
<i>Acidity :</i>	5,97 g/l
<i>Sugar :</i>	1 g/l
<i>Alcohol :</i>	12°

A perfectly dry and expressive Riesling. On the nose, it has a very ethereal style with lemon and grapefruit aromas. The palate reflects the style of the nose as the wine is light and ethereal with a crisp lemony and saline character. Good body and nice bitters underpin the structure of the wine which retains a lovely taut profile. In all, this is a floral and minty wine, possessing lightness and finesse.

