

Riesling Réserve 2019



Bronze Medal International Wine Challenge 2020



The Riesling is the King of Alsace and among the world's greatest grapes. The juice is white and the wines are dry, racy with great definition of the fruit. Grown on mineral soils, it expresses floral and mineral character offering great ageing potential. In Alsace, Riesling acquires distinctive concentration perfectly balanced by the acidity



2019: Steady rainfall during spring encouraged moderate growth of the vines from mid-April. The dry period in July would not cause any damage to the grapes protected by the dense canopy of springtime leaves. The life-giving heavy rainfall at the beginning of August and the modest quantity of grapes hastened the harvest. Small bunches, rich in aromatic compounds with very little juice produced fresh and expressive wines with beautiful balanced acidities and perfect sugar content. A fine vintage, to compare to 2017 and 2010.



- 100% Hand harvesting
- Extended and soft pressing
- 4-6 weeks controlled fermentation in stainless steel
- Maturing on the fine lees for another 2 to 3 months



Pale yellow with golden hints
Nice aromatic intensity, citrus and white flowers notes.
Straight forward, fresh, good acidity, good persistence, citrus notes.



Crustaceans and shellfish, fresh, smoked, grilled or en terrine fish, sushi's, sashimi's, white meats or poultry in cream sauce, sauerkraut, goat cheeses.



Alcohol : 12,19% vol.
Residual sugar : 5,49 g/l
Total Acidity: H₂SO₄: 4,23 g/l

Temperature of service: 8-10 C°

Aging potential

Enjoy it now or keep it up to 5 years.



DRY DRY-MEDIUM SWEET-MEDIUM SWEET

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