

Riesling Reserve 2016



88pts Wine Enthusiast
88pts Wine Spectator



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



2016: Vintage with a relatively mild winter, hot and sunny summer and then a cool autumn to reach the maturity of the grapes intended for the production of still wines in mid-September.



- 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 : 12,2% vol.
Residual sugar : 4,54 g/l
Total Acidity: H₂SO₄ : 4,32 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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