



EDMOND RENTZ

Les Alsaces d'Exception

Vins fins - Crémant - Eaux de vie

7 route des Vins - 68340 ZELLENBERG Tel. 03 89 47 90 17 info@edmondrentz.com

www.edmondrentz.com



RIESLING 2022



TASTING NOTES:

Dry wine. This Riesling is fruity with delicate floral flavours and fresh green lemon fruity. Light mineral notes on the finish. Nice vividness.

GRAPE VARIETY: Riesling 100%.

SOIL: calcareous, clay

VINES' AGE: 30 years old

EXPOSURE: South, east and west

WINEMAKING TECHNIQUES:

The grapes are handpicked beginning of October. The berries are selectionned. Pneumatic presses with low pressure programmes are used. Stainless steel tanks and wooden casks under temperature control are used for fermentation and ageing. This method guarantees aromas' persistence and the perfect balance.

Before bottling, the wine is analysed, tasted and filtrated to ensure its perfect biological stability.

GASTRONOMICAL ADVICE:

This wine can be drunk with sea foods, shellfish, grilled and smoked fishes, charcuterie, sauerkraut, white meats, perfect with pork dishes.

SERVICING TEMPERATURE: Serve it fresh, 8°C

AGEING: 5 years.