
Riesling



This Riesling comes from a selection of vineyards located within the village of Rorschwhir. Harvested at optimum ripeness, Pierre Gassmann considers that the grapes are ripe when the pip has turned orange brown inside the grape.

Harvest is done by hand, as are most things at the estate. The philosophy that guides the Rolly Gassmann family is to express the true terroir with as little interference with the vines as possible, rigorous selection of grapes, and the most careful handling of both harvest and vinification to produce wines of the highest quality and specificity. The grapes are taken to the cellar, gently pressed and taken into individual fermentation tanks where no yeast is added, as fermentation is done using indigenous yeast. Each vineyard has its own fermentation tank and is vinified separately.

Grape varieties : Riesling

Soil : A mosaic of soil types; limestone, marl, clay, muschelkalk, conglomerate.

Alcohol : 13.5%

Tasting notes :

It has an elegant bouquet of citrus fruit with mineral or floral notes. Refined and delicately fruity. Great acidity mixed with a good measure of sweetness, mineral and concentrated. Long spicy finish. This is a stunning food wine that will go particularly well with spicy, Thai cuisine.

