

# Riesling Rosenberg 2021

## Characteristics

<i>Appellation :</i>	AOC Alsace
<i>Varietal :</i>	100 % Riesling
<i>Average Age of Vines :</i>	45 years
<i>Surface Area :</i>	0.95 ha
<i>Soil :</i>	Clayey oligocene limestone, sandstone rock
<i>Exposure - Slope :</i>	East - North East Medium slope
<i>Harvest :</i>	Manual
<i>Average Yields :</i>	34 hl/ha
<i>Density of planting :</i>	5000 stock/ha
<i>Average Production :</i>	4 048 bottles + 120 Magnums
<i>Vinification :</i>	Natural yeast. 10 months ageing on total lees in stainless tank and big-barrels
<i>Winemaker :</i>	Maxime Barmès
<i>Proprietor :</i>	Famille Barmès Buecher
<i>Date of Harvest :</i>	11 and 12 October 2021
<i>Date of bottling :</i>	August 2022
<i>Acidity :</i>	7.13 g/l
<i>Sugar :</i>	2.5 g/l
<i>Alcohol :</i>	13°

Our Rosenberg vineyard is situated in Wettolsheim on a hillside with diverse geological characteristics and clay-limestone and sandstone soils. Our vineyard parcels are mainly east and north facing and planted on rich soils where the vines flourish. The wine produced here is ripe, round and elegant. Its distinctive characteristics will improve with bottle ageing.

