



MARC KREYDENWEISS

VINTAGE :	2021
NAME OF THE WINE :	Au Dessus de la Loi Riesling
APPELLATION :	Alsace
COLOUR :	White
VARIETY :	Riesling
TYPE OF SOIL :	Pink Vosges sandstone
ORIENTATION :	South-east
ALTITUDE :	240-260m
AGE OF THE VINES :	Between 20 and 40 years
PLANT DENSITY :	5000 vines/ha
VINEYARD :	The vines are worked according to the principles of biodynamics, with respect for biodiversity.
CERTIFICATION :	Organic farming by Ecocert and biodynamics by Biodyvin
SURFACE :	2,20 hectares
PRODUCTION :	10 912 bottles and 600 Magnums
VINIFICATION :	Slow pressing of whole bunches, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak foudres for 14 months before bottling.
ANALYSIS :	12,5 % alcohol, 1,7 g/l residual sugar, 9,2 g/l total acidity in tartaric acid
TYPE OF WINE :	Dry mineral wine
LABEL ARTIST :	Camille Brès
TASTING NOTE :	A wine with aromas of citrus zest and exotic fruits, offering a fine and delicate palate with good minerality and noble bitters.
PAIRINGS :	Aperitif, fish, hard cheese
CONSERVATION :	In the cellar between 5 and 20°C
TASTING :	10-12 °C
AGEING POTENTIAL :	To drink. Potential 7 years

