



MARC KREYDENWEISS

Vintage :	2017
Name of the wine :	WIEBELSBERG Grand Cru
Appellation :	Alsace Grand Cru Wiebelsberg
Colour :	White
Variety :	Riesling
Type of soil:	Pink Vosges sandstone, sand
Orientation :	South
Altitude :	230-300m
Age of the vines :	20 to 40 years
Plant density :	8000 vines/ha
Vineyard :	The vines are worked according to the principles of biodynamics, with respect for biodiversity. Partially worked by draft horse.
Certification :	Organic farming by Ecocert and biodynamics by Biodyvin
Surface :	1,58 hectares
Production :	5 712 bottles, 200 Magnums, 20 Jéroboams
Vinification :	Slow pressing of whole bunches, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak foudres for 23 months before bottling.
Analysis :	13 % alcohol, 2,6 g/l residual sugar, 7,5 g/l total acidity in tartaric acid
Type of wine :	Dry mineral wine
Label artist :	Klaus Puth
Tasting note :	A wine with a harmonious balance and finesse, a ripe and rich nose that reflects the warmth of the vintage. The palate is generous and voluminous with a nice acidity and saline tension.
Pairings :	Shellfish and crustaceans, fish, white meat
Conservation :	In the cellar between 5 and 20°C
Tasting :	12-14 °C, decant the wine before serving
Ageing potential :	To drink or to keep. Potential 20 years

