



MARC KREYDENWEISS

VINTAGE :	2018
NAME OF THE WINE :	KASTELBERG Grand Cru
APPELLATION :	Alsace Grand Cru Kastelberg
COLOUR :	White
VARIETY :	Riesling
TYPE OF SOIL:	Black Steige schist
ORIENTATION :	South-east
ALTITUDE :	240-310m
AGE OF THE VINES :	50 years
PLANT DENSITY :	8000 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 :	0,90 hectares
PRODUCTION :	2833 bottles, 100 Magnums, 10 Jéroboams
VINIFICATION :	Slow pressing of whole bunches, alcoholic and malolactic fermentation with indigenous yeasts, ageing on lees in oak foudres for 16 months before bottling.
ANALYSIS :	13 % alcohol, 2,0 g/l residual sugar, 7,1 g/l total acidity in tartaric acid
TYPE OF WINE :	Dry mineral wine
LABEL ARTIST :	Julie Salmon
TASTING NOTE :	A complex wine, patience and time are required to appreciate it at its true value. On the nose aromas of spices and ripe yellow berries. Quite discreet in its young years, this wine is straight and tight in the mouth, its power offers a very pleasant tannic structure. The richness of this particular terroir brings a beautiful minerality to this wine.
PAIRINGS :	Choucroute with fish, shellfish and crustaceans, Bresse poultry, Baeckeoffe, mature cow cheese
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 25 years

