



MARC KREYDENWEISS

VINTAGE :	2018
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 :	3570 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 :	13,5 % alcohol, 1,1 g/l residual sugar, 7,5 g/l total acidity in tartaric acid
TYPE OF WINE :	Dry mineral wine
LABEL ARTIST :	Julie Salmon
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

