

Founded in 1955 by Alfred Specht, the vineyard of 13 hectares is divided in 40 plots which are located in the area of Mittelwihr and on the more well-known villages of Beblenheim, Riquewihr and Ribeauvillé. The vines are ideally located on the « Under Vosges » hills around these villages. Each plot is worked out separately to get the best out of it.

Vintage 2021

The **2021 vintage** for **Alsace** was extremely good – even excellent – despite the difficult growing season. Unlike much of the rest of France, the winter had been fierce marked by low temperatures and rainstorms which even graduated at points to snowstorms, however, as the vines were dormant this carried minimum risk and the water tables were revived.



DOMAINE SPECHT

RIESLING 2021

GRAPES : 100% Riesling

SOIL: Clay-limestone

ABV: 12%

RESIDUAL SUGARS: 3g/l

TARTARIC ACID: 6,96g/l

TASTING NOTES: Straw bright color. The nose shows notes of hazelnuts with hints of mint. On the palate, the attack is floral with a hint of minerality; good length with a clean finish typical of the Riesling

FOOD PAIRING: Sauerkraut, seafood and shellfish (scallops, langoustine, lobster), raw fish (sushi, sashimi, ceviche), grilled fish, fish in a cream sauce, goat cheese. **FOR VEGAN**: Fennel avocado and grapefruit salad, veggie donburi, Thai red curry

Ageing potential : 3-5 years

Recommended service temperature: 8-10°C