

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.

Alsace 2019 Vintage report: Alsace was affected by some April frosts and summer heatwaves. Aside from those extreme conditions during the flowering season, mellow temperatures in May and a combination of warm spell and rainfall at the end of August helped the vines achieve the ripeness of the grapes. Harvest started on September 12 for AOC Alsace and AOC Alsace Grand Cru with the grapes in excellent health, ripe and well-balanced.

DOMAINE SPECHT

ALSACE RIESLING GRAND CRU MANDELBERG 2019

GRAPES : 100% Riesling

SOIL: Clay-limestone

ABV: 12,5%

RESIDUAL SUGARS: 18g/l

TARTARIC ACID: 7,80g/l

TASTING NOTES: Beautiful citrus and fruity nose with notes of gasoline. Well balanced with a good mouthfeel and long length with a deep citrus aftertaste

FOOD PAIRING: Seafood and shellfish (scallops, langoustine, lobster), raw fish (sushi, sashimi, ceviche), grilled fish, fish in a cream sauce, goat cheese, lemon meringue pie. **FOR VEGAN:** fennel avocado and grapefruit salad, tofu padthai, vegetarian donburi, Indian curry and vegetables

ABOUT GRAND CRU MANDELBERG: The mostly south exposure and relatively low-hill altitude (between 205 and 256m), have a positive effect on the average temperature of the site. Being about 2 to 3 km from the Vosges mountain range, the terroir also benefits from extended sunshine in the evening. Last but not least, the plateau stretching out to the north ideally protects it from cold winds. The presence of almond trees is rather rare at this altitude and is proof of its highly-pleasant climate. Source: vinsalsace.com

