

Alsace Riesling Grand Cru Mandelberg 2018

In Alsace, 2018, unlike 2017, there was almost no frost damage. No diseases that have grown in the vines. The heavy rainfall that fell at the beginning of the year was enough to cope with the high temperatures of this summer and the drought. The quality was excellent with a very good yield for the harvest.

Origin: Domaine Specht

Alcohol: 11,72%

Residual Sugars: 13.9g/L

Tartaric Acid: 5.92g/L

Tasting:

- Beautiful Citrus and fruity nose with notes of Gasoline

- Well Balanced with a good mouthfeel and long length with a deep citrus aftertaste

- Drink until 2024

Food Pairing:

- Apetizers
- Oriental food (even spicy dishes)
- Seafood
- Shellfish

To be served at 8° to 10°C.



