

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 2020 was an historically early one, from budburst right through to harvest. The summer was placed under the sign of heat and drought. However, the cool nights throughout the summer preserved a good acidity of the grape. Rainfall in early autumn allowed the grapes to ripen in good conditions.

DOMAINE SPECHT

ALSACE RIESLING GRAND CRU MANDELBERG 2020

GRAPES : 100% Riesling

SOIL: Clay-limestone

ABV: 12,14%

RESIDUAL SUGARS: 9.7g/l

Total ACID: 3.91 g/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

