

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 2020



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