

Riesling Empreintes 2022

VARIETY & TERROIR

100% Riesling on Marnes and limestone

VINEYARD AGE & YIELD

50+ year old vines & 50 hl/ha

FARMING PRACTICES

Certified organic

VINIFICATION & AGING

Long and soft pressed. Cold settled before native fermentation in old foudres & aged on the fine lees

TOTAL ACIDITY & RESIDUAL SUGAR

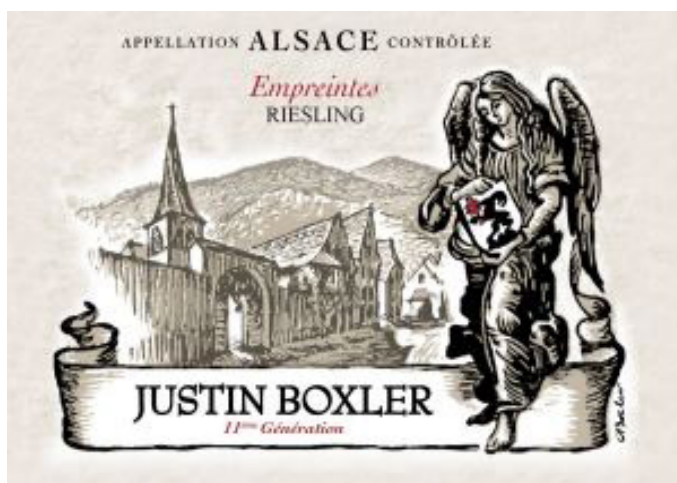
4.57 g/L & 2.2 g/L

ALCOHOL

13,12%

PRODUCTION

332 cases



This fresh distinguished Riesling is a blend of different parcels with a granitic dominance on the sunny soils of Niedermorschwihr, Katzental, Truckheim and Ingersheim.

Blessed with holdings in the Grand Crus Sommerberg, Brand and Wineck-Schlossberg, along with lieu-dit Pfoeller and other choice parcels in Niedermorschwihr. Vinification is done in century-old wooden foudres, and Florent and Charlotte seek a drier, more old-school style (recalling Léonard Humbrecht or Théo Faller in the 1970s) but still deeply-flavored, tightly-wound and indicative of serious time spent in the vines.