

CHÂTEAU DE RIQUEWIHR

DEPUIS 1549

DOPFF & IRION



Château de Riquewihr Gewurztraminer Grand Cru Sporen A.O.C. Alsace Grand Cru

2016

VINIFICATION

Low pressure pressing, winemaking at a controlled temperature. Maturing on fine lees for a period of 4 months. Stocking in stainless steel for 9 months before bottling. Storage in bottles before being released onto the market.

DÉGUSTATION

COLORS : luminous gold.

AROMAS : complex, fruity yellow peach, melon, Mirabelle plum, floral narcissus, peony, almond paste, cinnamon, white pepper.

PALATE : good balance between the dominate fruity flavors and floral notes, persistent finish with highly intense peppery notes, translating to plenty of freshness.

ACCORDS GOURMANDS

This wine of great complexity and great aromatic power go with rich and spicy dishes such as foie gras in brioche, caramelized pork spare ribs, cottage goat's cheese with honey, or melon soup with mint.

CÉPAGE

Gewurztraminer

DEGRÉ D'ALCOOL

14% alc./vol.

TERROIR

Sandy and clay limestone. This rich and deep terroir stores the warmth of the sun and produces powerful and mineral wines. Boasting ageing potential, these fine products require time to reach their peak. Their aromas change over the years, evolving towards notes of chocolate and caramel. Facing southeast, "Sporen" is a natural amphitheater.

VENDANGE

Exclusively hand-picked harvest.

SERVICE

10 to 12°C

CONSERVATION

Can be conserved for up to 10 or 15 years.

www.dopff-irion.com