

CHÂTEAU DE RIQUEWIHR

DEPUIS 1549

DOPFF & IRION



Château de Riquewihr Riesling "Les Murailles" A.O.C.

Alsace

2012

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 into the market.

DÉGUSTATION

COLOR: intense golden color

AROMAS: delicate and elegant, with mineral notes, as well as fruity pineapple, nectarine, citrus fruit, mint-tarragon-aniseed, walnut, flowers and grey pepper.

PALATE: powerful and acidulated, mineral, honey, citrus fruit, flint stone, slightly roasted, minted licorice on the finish.

ACCORDS GOURMANDS

Seafood, tabbouleh, tajine with citrus, roast pork with apricots, pike, red mullet, grilled lobster, and semi-dry goat's cheese.

CÉPAGE

Riesling

DEGRÉ D'ALCOOL

12,5% alc./vol.

TERROIR

Clayey-marly soil on conglomerates of sand from the quaternary era, upon a bedrock of gypsum.

VENDANGE

Exclusively hand-picked harvest.

SERVICE

10 to 12°C

CONSERVATION

Can be conserved for up to 7-10 years.

www.dopff-irion.com