CHÂTEAU DE RIQUEWIHR
DEPUIS 1549
DOPFF & IRION

Château de Riquewihr Riesling "Les Murailles" A.O.C.
Alsace
2022

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
alc 14% 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