



DOMAINE BARMÈS-BUECHER

GRANDS VINS D'ALSACE EN BIODYNAMIE

Riesling Clos Sand 2018

Characteristics

<i>Appellation :</i>	AOC Alsace
<i>Varietal :</i>	100 % Riesling
<i>Average Age of Vines :</i>	19 years
<i>Surface Area :</i>	0.42 ha
<i>Soil :</i>	Two-mica granite soil
<i>Exposure - Slope :</i>	South - South East, 50 % sharp sloped vineyard
<i>Harvest :</i>	Manual
<i>Average Yields :</i>	61 hl/ha
<i>Density of planting :</i>	8300 stock/ha
<i>Average Production :</i>	3 300 bottles + 60 Magnums
<i>Vinification :</i>	Natural yeast 10 month on total lees.
<i>Winemaker :</i>	Maxime Barmès
<i>Proprietor :</i>	Famille Barmès Buecher
<i>Acidity :</i>	6.5 g/l
<i>Sugar :</i>	<0.5 g/l
<i>Alcohol :</i>	12,5°

This 'Clos' (42 ares) sits on a 40-50 % slope of granite terrain at an altitude of 350 to 400 meters overlooking the village of Wettolsheim. This stunning setting is surrounded by woodland creating a fresh and cool microclimate. This combination of geological and climatic factors results in a remarkable wine with crystalline and saline notes.

