



DOMAINE BARMÈS-BUECHER

GRANDS VINS D'ALSACE EN BIODYNAMIE

## Riesling Leimental 2018

### Characteristics

<i>Appellation :</i>	AOC Alsace
<i>Varietal :</i>	100 % Riesling
<i>Average Age of Vines :</i>	42 years
<i>Surface Area :</i>	0.24 ha
<i>Soil :</i>	Clayey oligocene limestone (striated)
<i>Exposure - Slope :</i>	East Low slope
<i>Harvest :</i>	Manual
<i>Average Yields :</i>	59 hl/ha
<i>Density of planting :</i>	5500 stock/ha
<i>Average Production :</i>	1792 bottles
<i>Vinification :</i>	11 month on total lees. Long fermentation, natural yeast.
<i>Date of bottling :</i>	August 2019
<i>Winemaker :</i>	Maxime Barmès
<i>Proprietor :</i>	Famille Barmès Buecher
<i>Acidity :</i>	5.8 g/l
<i>Sugar :</i>	<0,5 g/l
<i>Alcohol :</i>	13°50

### Leimental – Valley of clay

Our Leimental vineyard is on a small plateau nestled on a hillside just next to Wettolsheim. The parcel is east facing and covers 24 ares of land in which the roots of the 40 year old vines wind their way down through layers of limestone strata in a clay-rich soil. We produce a racy yet ripe Riesling with good depth and structure. A great wine for laying down.

