



DOMAINE BARMÈS-BUECHER

GRANDS VINS D'ALSACE EN BIODYNAMIE

## Riesling 2021

### Characteristics

<i>Appellation :</i>	AOC Alsace
<i>Varietal:</i>	100 % Riesling
<i>Average Age of Vines:</i>	variable
<i>Surface Area :</i>	0.46 ha
<i>Soil :</i>	sandstone-marl, sandstone-clay
<i>Exposure – Slope :</i>	Est, pente moyenne et plaine
<i>Harvest:</i>	Manual
<i>Average Yields:</i>	39 hl/ha
<i>Average Production:</i>	2 280 bottles
<i>Vinification :</i>	Aged for 10 months on the lees in tuns
<i>Winemaker:</i>	Maxime Barmès
<i>Proprietor :</i>	Family Barmès Buecher
<i>Acidity :</i>	7.42 g/l
<i>Sugar :</i>	2 g/l
<i>Alcohol :</i>	12°



#### Riesling 2021 :

A perfectly dry and expressive Riesling. On the nose, it has a very airy style with fruit such as lemon and grapefruit. It has a coherent nose and mouthfeel and is light and airy on the palate with a lively citrus and saltiness. A nice volume and bitters support the structure of this wine which remains on a vertical profile.

