
AOC Alsace

Riesling Quintessence

Domaine Frey Charles et Dominique

Awards :

Origins:

- **Grape varieties:** Riesling
- **Terroir:** Granitic sand
- **Pruning:** Guyot double
- **Yield:** 45 hl/ha

Vinification:

Pressing of complete bunches, indigenous yeasts, 8 weeks fermentation.

Ageing:

8 months on fine lees in barrel.

Tasting notes:

Fruity and mineral bouquet, a lot of character and persistence, its complexity is best expressed after 2 to 3 years in bottle.

Ageing potential:

Can be kept 5 to 8 years.

Gastronomy:

Serving temperature of 12-14 °C

Accompanies perfectly any fish in sauce, and gourmet mixed salads.

