



FREY SOHLER PINOT GRIS “RITTERSBERG”

TECHNICAL INFORMATION



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| Country | France |
| Region | Alsace |
| Sub-Region | Scherwiller |
| Producer | Frey-Sohler |
| Composition | 100% PINOT GRIS |
| Alcohol | 12.5% |
| Certifications | Terra Vitis |

WINEMAKER NOTES

The Frey-Sohler estate has evolved through several generations, all intimately linked with the village and the wines of Alsace. Currently occupying 29 hectares, the estate is run by Damien and Nicolas Sohler. It is included within the “Scherwiller” Appellation Communale, and runs across the rocky slopes of the Rittersberg, at the foot of the imposing Château de l’Ortenbourg, which looks down upon these magnificent vineyards. This wine is best with the finest cuisine; foie gras, Asian specialties, white meats and roasts, duck, aperitif, or a buffet lunch.

TASTING NOTES

The wine has an elegant yellow-gold “robe” and develops a slightly smoky, pleasant bouquet. It is rich, full-bodied and with a long finish, its complex aroma is reminiscent of woodland.

VINEYARD

Exclusively grown at the foot of the Ortenburg Castle, the Rittersberg wines have acquired an outstanding position in the hierarchy of Alsatian viticulture. This granitic vineyard is next to the Rittersberg biotope (both flora and fauna of this site which enjoys a particularly mild microclimate, are protected).

VINIFICATION

Pneumatic Press and traditional methods are used for elaborating this Pinot Gris. The wines are aerated three times, and fermentations are led by themselves, as in the beginning as they start over. Temperature control is also used.

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EVERY BOTTLE



TELLS A STORY
