



FREY SOHLER RIESLING "RITTERSBERG"

TECHNICAL INFORMATION



Country	France
Region	Alsace
Sub-Region	Scherwiller
Producer	Frey-Sohler
Vintage	2016
Composition	100% RIESLING
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. "Rittersberg" is best with seafood, including crustaceans, grilled fish, also white meats, and especially goat cheese.

TASTING NOTES

This Riesling has a beautiful robe with gold reflections. It is floral, delicate, well-balanced with a dry minerality and elegant bouquet. It is recognized as one of the finest white varietals.

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).

Soil: Composed of sands & granite. This unusual terroir, warm and filtrating gives to the hills of Scherwiller the most adapted area for growing Riesling wines in this part of Alsace. This vineyard is next the Ortenburg biotope, with a particularly mild microclimate.



EVERY BOTTLE



TELLS A STORY

VINIFICATION

Traditional methods are used for vinifying this Riesling. The wine is aerated three times. Temperature is also controlled.

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