



VINS & CREMANTS D'ALSACE

Domaine Jean-Paul et Denis

SPECHT

Alsace Riesling 2018

In Alsace, 2018, unlike 2017, there was almost no frost damage. No diseases that have grown in the vines. The heavy rainfall that fell at the beginning of the year was enough to cope with the high temperatures of this summer and the drought. The quality was excellent with a very good yield for the harvest.



Origin: Domaine Specht

Alcohol: 11,82%

Residual Sugars: 4.0 g/L

Tartaric Acid: 6.00 g/L

Tasting: Straw bright color. The nose shows notes of Hazelnuts with hints of mint. The mouth attack is very floral with a hint of minerality; good length with a clean finish typical of the varietal

Food Pairing:

- Appetizers and light lunch in general
- Oriental dishes - Sushi
- seafood and shellfish

To be served at 8° to 10° C.