

# RIESLING DOC

Wine made from Riesling grapes.

## GRAPES

Mono-crop riesling.

## VINES

Old vineyards, Guyot training, 1.80m between rows, 1m between vinestocks. 18 buds per vine. Semi-light soil, cool with a good balance of organic matter. The vineyards are mown and mulched. The antiparasitic treatments with low environmental impact are carried out only when the seasonal weather conditions require it. The vines are thinned by 7-10% after flowering.

## YIELD

80 q hectare.

## HARVEST

The grapes are picked by hand at the start of September.

## ALCOHOL

11,5% vol.

## VINIFICATION

In steel vats with soft destalking and crushing, on the skins for 12-24 hours.

## AGEING

In vats for three months, then in the bottle for a minimum of 40 days.

## CHARACTERISTICS

Clear, straw-yellow. Fairly chewy. The bouquet is quite complex, fine. Floral notes of white flowers, cooking apples and tropical fruit. On the palate it is quite fresh, fairly dry, with good acidity. It is balanced and quite persistent.

## SERVING TEMPERATURE

6-8°C.

## FOOD PAIRING

Excellent as an aperitif. It goes well with vegetable appetizers, vegetable and fish starters. Excellent with poached and salt-baked fish.

