

CAVE DE RIBEAUVILLÉ

Riesling Grand Cru “Osterberg”



Winemaker

Evelyne Bleger-Cognacq

Wine Region

Alsace

Story

La Cave de Ribeauvillé creates treasures from their terroirs. A family matter created in 1895, the 6th generation of growers continues to express their passion. They don't buy grapes or juices; each harvest is 100% handmade, and they follow strict sustainable farming procedures. All wines are crafted by their in-house oenologist, Mrs Evelyne Bleger-Cognacq.

Vineyard

Spanning six miles around Ribeauvillé, the vineyards on a distinctive geological fault showcase diverse soils. The Grand Cru Osterberg is facing East/South-East at 250-350 meter heights and limited to 24.60ha.

Vinification

The grapes undergo a gentle pressing in pneumatic presses to avoid trituration. The juices are meticulously separated to enhance wine quality. Following static settling, the wines undergo temperature-controlled fermentation and are subsequently aged on fine lees for a period ranging from 3 to 6 months.

Tasting Notes

Light yellow color in the glass. The nose reveals mineral aromas, with a rich texture of ripe peach and apple flavors. The palate is mineral with floral notes, well-balanced with a fine and long acidity.

Food Pairing

This wine is ideal with seafood, sushis, choucroute (fish or meat sauerkraut), marinated salmon, roasted poultry or with goat cheese.

QUICK FACTS

Variety

100% Riesling.

Aging

Stainless Steel Tank.

Rating

2019 Decanter 95 pts.

