

Engel Riesling 2002

SITUATION

The winery is situated about 15 km after Colmar, in North, near the famous Haut-Koenigsbourg castle.

PARCELS SITUATION

4 plots in Orschwiller and St Hippolyte on dark washed-calcareous soils with 15 to 20% of granitic stones. Silt sandy-clayey subsoil. East and South expositions and gentle slope.

GRAPE VARIETY

100% Riesling.

VINEYARD AGE

15, 19, 27 and 31 years

WINE MAKING

Hand harvesting, direct pneumatic press with whole bunch of grapes, cold settling of the must : 8-10°C, yeast addition, cool control during alcoholic fermentation about 18-20°C, air racking, ageing on lees about 6 to 8 months, late clarification (before bottling), very fine filtration before bottling.

SERVICE TEMPERATURE

To serve fresh : 10 °C

AGEING

About 3 years, after that, fruity perception declines and mineral aromas are prevailing

TASTING

Colour: Solid yellow, with light green reflection, limpid

Aromas intense, very fruity : with exotic citrus fruits aromas (grapefruit et citrus) and pineapple. Intensive wild peach scent. Floral (broom) and unripe (verbena). After warming up, ageing smell like honey and beeswax.

Mouth Taste: Supple and fresh first impression, straight acidity. "Easy to drink " wine, thick and long fruity bouquet. Light bitterness that reminds grapefruit zest. Elegant and fine wine.

Wine and Food Harmony: Suitable with seafood, fish in sauce, traditional Alsace food like sauerkraut, Riesling cock, baeckaoffa (Alsace stewed beef, pork and lamb)