

AOP Alsace

RIESLING TRADITION

dry



KIEFFER
JEAN-CHARLES & GERALD

Mechanical harvest and pneumatic press. The wine is vinified in thermo-regulated stainless steel vats. Ageing on lies for a few months. Filtration and then bottling after Easter.

The nose offers notes of citrus and lemongrass. The mouth is dry and fleshy, offering a nice Riesling on the pure expression of the fruit.

Chicken ceasar wraps, goat cheese toast, salmon tartar...

Plots: "Haydi"

Exposure: Plateau

Yield: 60 hL/ha

Total acidity: 6,4 g/L

Residual sugar: 3 g/L

Vintage: 2022

