

MOLTÈS

Stéphane & Mickaël

VIN D'ALSACE - GRAND CRU STEINERT - CRÉMANT D'ALSACE



ALSACE GRAND CRU ZINNKOEPLÉ RIESLING

Zinnkoepflé soils sits upon shelly Muschelkalk limestone strewn with sandstone inclusions which provide aromatic finesse and remarkable acidity - the base for the superb intensity of these terroir wines. Their ageing potential can easily go beyond ten years!

Our Zinnkoepflé is vastly aromatic but still focused on its « terroir » (soil)

Our Riesling possesses a beautiful citrusy elegance. The palate is ample but remains dry and straight in the final notes, perfectly balanced by an acidity typical from lime and standstony soils. A soft and slightly acid & saline aftertaste which requires a good oxygenation. So, patience!

Pair with fine flesh fish, meat with sweet & sour sauce and certain exotic meals with spices.



LAND

Exposure: East, South-East

Elevation: 320 to 400m

Soil: Muschelkalk limestone



ADVICE

Serving temperature: 12°C

Ageing: 4 to 10 years

Dryness/Sweetness: Dry wine



OTHER INFORMATION

Capacity: 75 cl

Alcohol content: 13.9% vol