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AOC ALSACE Riesling Fronholz 2018

Grape variety : 100% riesling – old vines

Vines : planted in 1982

Type of soil : granite sand at 250m high

Alcohol : 14 %

Total acidity : 4.42 g/l h₂so₄

Residual sugar : 1.90 g/l

Harvest : handpicked grapes

Winemaking process :

Grapes directly pressed in our pneumatic press. Cold settling of juice at 13/14°C and spontaneous fermentation with natural yeasts.

Aged on fine lees 4 months in steel tank.

Tasting notes :

The nose has floral and citrus notes. The flavour in mouth is fine, well balanced between acidity and structure, on typical aromas such as ripe yellow lemon and apple.

It is fresh but not acid.

Food and wine pairing suggestions :

Roasted vegetables with natural sweetness, seafood such as oysters, lobster or fish « à la meunière » .

