



2018

Domaine Weinbach

Riesling



Vintage Conditions

2018 was a year of varied weather conditions, ranging from a very mild spring to a hot dry summer with a freak hailstorm in mid-July to a beautiful Indian summer harvest, and resulted in humongous crops. The temptation to fill the cellar after several years of poor harvests is understandable, but high yields and compromises seldom produce great wines, so we kept our yields under control. The resulting 2018 wines show as complex and well-structured, powerful yet elegant, with a very good length.

About the Wine

Riesling is the king of Alsatian wine and the love of the Faller family. The grapes used in the varietal wines come from younger vines planted in the estate vineyard, Clos des Capuchins. The resulting wine is dry, racy, and penetrating, with delicate fruit and a bouquet of great finesse.

Terroir

Sandy silt soil on granite pebbles. The grapes growing in this terroir ripen much earlier, producing wines with complex aromatics and a powerful concentration.

Farming

Organic and Biodynamic (certified by Ecocert & Demeter).
Short pruning of the vines to keep yields low.

Harvest & Winemaking

Hand-picked at optimum maturity to reinforce the aromatic expression and body of the wines.
Gently pressed in whole clusters in pneumatic presses then fermentation with indigenous yeasts (an element of the terroir that enhances depth and complexity in the wines) in old oak vats.

Tasting Note

Delightful on the nose with aromas of white blossoms and notes of lime. Shows a fine, delicate entry and a nice concentration mid-palate. Offers a wonderful combination of crisp Granny Smith apples and a fine minerality. Juicy with a long, lingering finish.

Food Pairing

This Riesling is very flexible foodwise and pairs beautifully with any steamed shellfish, linguini alle vongole, crayfish salad, and grilled fish drizzled with lime. Also pairs well with goat cheeses.

Drinking Window

Now - 2026

Technical Information

Alcohol: 12.30%
Residual Sugar: 2.80 g/l
Total Acidity: 5.35 g/l
Barrel Type: Large old oak vats
Time in Barrel: 8-10 months

