



2018

Domaine Weinbach

Riesling

GRAND CRU SCHLOSSBERG CUVÉE STE CATHERINE



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 this bottling come from the highest plots of the famous grand cru Schlossberg. The resulting wine is elegant, fine, very dry, and sometimes steely.

Terroir

40-60 year old vines located on the mid-slope of the Grand Cru Schlossberg. On a base of granite rocks, the soils are brown, slightly acidic, pebbly, of very good mineral fertility, of shallow depth at the top of the slope and deeper at the bottom. The Schlossberg's steep, south-facing slopes ensure exposure to optimal sunshine. The soils are very well-drained and warm up very rapidly. The Schlossberg is particularly favorable for Riesling (which is a late-maturing grape and needs as much sunshine as it can get), producing a very pure expression of the grape, with remarkable finesse and elegance.

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

Elegant and balanced, this wine reveals delicate floral aromas with a mouth-watering minerality. This full-bodied Riesling holds a lean acidity which is well-suited to food pairing. Combines richness and elegance and offers a very long and persistent finish.

Food Pairing

It will pair wonderfully with the dishes of noble shellfish such as lobster, crab, and scallops. Its creamy frame also goes well with poultry and white meat.

Drinking Window

Now - 2040

Technical Information

Alcohol: 14.20%
Residual Sugar: 5.80 g/l
Total Acidity: 6.60 g/l
Barrel Type: Large old oak vats
Time in Barrel: 8-10 months

