



2018

Domaine Weinbach

Riesling CUVÉE COLETTE



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 lower parts of the grand cru Schlossberg vineyard. Part of the vineyard lies outside the official boundary, so the wine cannot be labeled "grand cru." The grapes are picked in a later harvest and fermented to dryness, resulting in wonderful richness and concentration. The wine is named for Colette Faller, the matriarch of the family and Alsatian wines, who passed away in 2015. Fittingly, this bottling under her name reflects her traits - statuesque and full of life.

Terroir

months 5,089 Vines (over 40 years old) located at the base of the Grand Cru Schlossberg hill. On a base of granite rocks, the soils are brown, slightly acidic, pebbly, of very good mineral fertility, of a 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 here 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

Opens with aromas of white flowers and fresh fruits and lemon zest. The palate is well-structured and dense with a vibrant acidity which leads to a long-lasting finish.

Food Pairing

Serve with fresh seafood, fish or shellfish, as well as white meat.

Drinking Window

Now - 2038

Technical Information

Alcohol: 13.80%
Residual Sugar: 5.48 g/l
Total Acidity: 6.33 g/l
Barrel Type: Large old oak vats
Time in Barrel: 8-10 months

