

RIESLING VIN D'ALSACE CUVÉE DECANTER

- 🌐 **Country** – France
- 📍 **Region** – Alsace
- 🏠 **Producer** – J. Hauller & Fils
- **Type** – still wine

- 💧 **Color** – white
- 🍇 **Grape variety** – 100% Riesling
- 🍷 **Alcohol content** – 13%
- 🍷 **Volume** – 0,75 l

- 👅 **Tasting characteristics** – Wine has a pure straw-golden color.

The fresh aroma opens delicate shades of ripe apple, citrus fruits, and minerals. Silky in the mouth, the wine shows rich fruit tones, lively acidity, subtle minerality and a dry, slightly bitter finish.

- 🍷 **Gastronomy** – Ideal as an aperitif, as well as in combination with seafood, fish, as well as traditional Alsace dishes with sauerkraut.

Recommended serving temperature is 11-12°

- ⚙️ **Production method** – Temperature controlled fermentation for 3 to 4 weeks in inert tank with further short aging in stainless steel vats.

