

« Lerchensand » growth - Riesling

Producer	Domaine Ansen is a one-person-operation run by Daniel Ansen who has earned a degree from University of Bordeaux. In 2010, he has stopped working as a consulting winemaker to take over his relatives' vineyards and launch his own wine. The family was growing vineyards father to son since 1603.	
AOP	<u>Alsace individual field Lerchensand</u>	
Year of planting	1990 and 1956	
Variety	<u>Riesling</u>	
Day of picking	October 19th 2013	
Weather of the vintage	The 2013 was cooler and with lower yields than expected. Harvest was completed before the end of October.	
Geology		Lerchensand is a southward hillside vineyard. This narrow and low hill is covered with small vine fields. High amounts of clay contribute to the dark color of the ground and low fertility. The underground belongs to the Keuper marl of the Trias period. 210 millions years ago, an ancient sea has evaporated, leaving salt and clay. The combination of high amounts of magnesium, the storage of warmth and the incredibly long vegetation period is what makes it possible in the first place to produce such outstanding, complex dry whites with crisp acidity.
Winemaking	Grapes were hand picked. Pressing lasted 8 hours. Fermentation was carried out at cool temperature (ca. 14°C). Ageing on full lies was carried out in stainless steel tank during 6 months.	
Bottling	April 29 th / Stelvin cap / Saranex liner 150 cases in 2013. Maximum production of this field: 290 cases.	
Yield	41 hl/ha	
Tasting	Delicately perfumed, dry and saline. The clayey underground brings crisp acidity and an outstanding ageing potential to the wine.	
Chemical analyses	Alcohol: 12 % vol. Residual sugar: 2.9 g/l Non chaptalised / Non de-acidified pH : 2.92 titratable acidity : 9.75 g/l Organic wine	