

Riesling « Geierstein » growth

Producer	Domaine Ansen is a one-person-operation run by Daniel Ansen who has become a winemaker in Bordeaux. After a 10-year-experience, he took over his relatives' vineyards and launched his own wine.
AOP	Alsace individual <u>field</u> Geierstein
Year of planting	1981
Variety	100 % <u>Riesling</u>
Day of picking	October 5 th 2014
Weather of the vintage	2014 was unusually dry during spring time. The summer season allowed the landscape to become greener. Riesling has benefited of a long and even ripening.
Geology	Imagine a hill overlooking a small town and which top is covered with pine trees. The grounds looks yellow because of the limestone underneath. The slope is oriented to the south. Limestone stratum itself directs underground water to the north. So the field is extremely dry. The wine shows elegance and fruityness.
Winemaking	Grapes were hand picked. The fruit was whole bunch air-bag pressed. Fermentation was carried out with indigenous yeast in stainless steel tank. Malolactic fermentation was achieved.
Bottling	April 22 nd 2015. 230 cases / Stelvin cap / Saranex liner
Yield	48 hl/ha
Chemical analyses	Alcohol: 13,5 % Residual sugar: < 2 g/l pH: 3,0 titratable acidity: 9,8 g/l Non chaptalized / Non de-acidified Organic wine certified by Ecocert FR-BIO-01
Cellaring potential	2017 - 2024



one of the finest, most age-worthy, food-friendly wines.