Domaine
FERNAND ENGEL

Riesling 2015 Sélection Grains Nobles - Doux / Sweet

Grape variety:

Riesling

Mention Sélection de Grains Nobles :

Sélection de Grains Nobles (or Selection of Nobles Grapes) is made of overripe grapes. The natur sugar content shall be above 16.4 % natural alcohol potential. AOC approval tasting is rigourously done in order to insure his excellence.

Parcels situation:
Parcelle de Rorschwihr, exposition Sud-Est sur sols argilo-calcaires et roche mère de calcaire dur. Sols profonds, caillouteux à très bon potentiel.

Vineyard work:

This exploitation is led according to the mode of the Organic Agriculture - controlled by ECOCERT - FR-BIO-01.
Organic wine.

Tasting:

- *Colour:* Gold yellow, with amber reflection, limpid.
- *Aromas:* Great character, intense and very distinctive. Nuances of citrus, pink grapefruit, lemon and floral fragances (broom). Some notes advanced (turpentine, balsamic notes, camphor, beeswax).
- *Mouth taste:* The attack reveals dense acidity from noble riesling. Fine minerality that urge tirelessly this grape. Persistent and impressive aromas of beeswax, citrus, passion fruits.
- *Caracteristics of the wine:* Excellent wine, original and rare!

Advices:

- *Wine and food harmony:* Wonderful alone after lunch or diner. Nice for an exceptionnal aperitif, with desserts. It's possible to try a sweetbread, a meat delicate sweet and sour sauce...
Service Temperature : 10-11°
- *Ageing :* 15 years

Domaine Fernand Engel
1 route du Vin
68590 RORSCHWIHR

+33(0)3 89 73 77 27
info@fernand-engel.fr
www.fernand-engel.fr