



# Riesling 2021 Grand Cru Praelatenberg - Sec / Dry

#### **Grape variety:**

Riesling

## **Parcels situation:**

The Praelatenberg is one very nice plot at the top of Kintzheim, on gneiss and granite soils white quartz sand. Total east exposition and medium slope. This terroir provides good mineral nutrition but does not retain warter. This soil is poor in organic matter. Wines are often elegant and fine, with a generous mineral and fruity flavour.

## Vineyard work:

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

Organic wine.

#### **Tasting:**

- Colour: Deep young yellow, with gold reflection, limpid.
- *Aromas*: Intense nose, first notes with toasted and grilled aromas, then fruity scents: bush peach, pineapple and grapefruit, evolution on floral style, on buttered nuances. on hazelnut notes....

Very intense nose, remember aromas of very ripes fruit, dried raisins, citrus fruits, beeswax. Floral notes (accacia) with a few vegetal notes (juniper, herbal tea). Brioche shades.

- *Mouth*: Attractive fresh first sensation, then fresh and fruity on notes of grapefruit and bush peach, very round and rich, bodied by its ageing on lees, bitterness pointing out the grapefruit peel. Dry wine, fresh, with very high density on a warm acidity, persistent on marked fruity notes that is still really young.

This delicate, elegant wine is ideal for cellaring. Aromas of ripe fruit, beeswax and "passerillage" (process of drying the grapes to concentrate sugars). Hints of brioche.

Sharp attack. In its youth, this very fruity wine also reveals a very marked animal character (leather, smoked bacon). This duality is surprising and blissful and is typical of this Grand Cru. As it evolves, this typical aromas for a Riesling disappear to give way to notes of ripe fruit (pear, quince). Nice minerality.

#### Advices:

- Wine and food harmony: Goes well with more elaborate dishes. Will be able to emphasize the entries and dishes worked out containing fish and products of the sea , nut of St Jacques, Lobster...noble fish: Bar, Burbot, Pike...Will be excellent with a cock withe the riesling.

Its richness will be perfect for fine fish (delicious pike-perch), meats with tangy or sweet and sour sauce (osso-bucco with Asian flavour), or with spicy exotic dishes.

- Service temperature : 10-11°
- Ageing: 15 years



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