

# *Helfrich Noble Varieties* / 2012

## - RIESLING -



### GRAPE GROWING

Riesling, long heralded as a noble variety, loves the long, cool and dry season afforded by the Vosges Mountains that help block the marine influence. The grapes in the Helfrich Noble Varieties come from the Couronne d'Or (Golden Crown), an association of local vineyard and winemakers that runs through the middle of Alsace. The vineyards are sloped with a south/southeast exposure, while the soil is mostly calcareous and thin. The vines are dry farmed and trained upwards for maximum exposure to the sun.

### WINEMAKING

After being picked, the grapes are destemmed and then pressed. The juice is transferred into stainless steel tanks for a cool fermentation. The wine is then settled cold, racked on fine lees, and finally bottled and finished with a screw cap to preserve its aromatic potential.

### WINEMAKER NOTES

This Riesling is crisp and well-structured, with a nice nose of orange and mandarin. The wine has a true sense of gravitas with a full mouthfeel and long aftertaste that lingers with hints of minerals.

### FOOD PAIRING

Sushi, Asian food, white meats, Alsatian tarts and smoked salmon.

### TECHNICAL DATA

Appellation: .....Alsace AOP  
Grape Varieties: .....Riesling  
Harvest Date: .....October 2012  
Alcohol: .....12.92%  
Total Acidity: .....6.47 g/L  
pH: .....3.24  
Residual Sugar: .....6 g/L

