



DOMAINE LOBERGER

DOMAINE LOBERGER RIESLING A CAPELLA, ALSACE

Blend: 100% Riesling

Terroir: Located in the “rain shadow” of the sub-Vosges hills. Soil is composed of granite, limestone, clay, shale, sandstony-volcanic

Elevation: 1395-1475 feet

Farming: Biodynamic, natural farming

Aging: 3 weeks of maceration (whole bunches, skin contact).

Unfiltered and not sulfited

Bottled: At the winery

Tasting notes

This macerated *Riesling* reveals an expressive nose blending notes of citrus fruits (orange peel, bergamot) and white fruits. The palate is racy and tonic, the tannins are elegant.

The whole bunches maceration preserve pretty bitterness. An intense *Riesling*, all in freshness.

