





DOMAINE LOBERGER

DOMAINE LOBERGER RIESLING VIEILLES VIGNES, ALSACE

Blend: 100% Riesling

Terroir: Located in the "rain shadow" of the sub-Vosges hills. Soil is

composed of granite, limestone, clay, shale, sandstone

Elevation: 600-1300 feet

Farming: Biodynamic, natural farming Aging: 12 months in stainless steel tanks

Bottled: At the winery

Tasting notes

This golden Riesling elegantly delivers intense minerality and complexity. Flint and wet stone harmonizes with pear, violet, licorice, and orange peel on the nose. On the palate, the wine is lemony fresh with a refined structure and a glowing, lingering finish laced with saline notes.

Bone dry, this is the bottle to open with poached or smoked salmon, seared scallops, Vietnamese salad rolls, or deeply savory Sichuan dishes. Certified Biodynamic.

