



# Domaine Bernhard & Reibel

## Riesling

VINTAGE:	2013
GRAPE:	100 % Riesling
REGION:	Alsace
APPELLATION:	Alsace

**HISTORY:** Nested in the heart of Alsace, at feet of the castle of Haut-Koenigsbourg, the DOMAIN BERNHARD and REIBEL took a new dimension in 1981 after the fusion of the estate of families Bernhard from Châtenois and Reibel from Scherwiller and the passion of the wine grower Cécile Bernhard which, in few years managed to acknowledged her work by producing dry and elegant wines.

In 2000, Cécile Bernhard handed her son Pierre the reins of this beautiful company. With the same passion, Pierre is still working in the same way and attempts to give to his wines a strong identity, in the pure expression of soils.

Farming in organic method, the vineyard extends over 23 hectares mainly on sandstone and granitic soils.

Respect for the balance of soils and for the vineyard, controlled yields, manual harvests, winemaking methods adapted to each of the soils and ageing in oak casks give birth to dry, fresh and structured wines, with fruit aromas and ample mouths. Complex wines which, with some years of laying down express all their personality.

VINEYARD:                   **Size:** 23 hestares  
**Soils:** Terroir from plains, gravelly soils which have the uniqueness to heat up quickly  
**Average age of this vines:** 30-40 years old  
**Yield:** 70 hl/ha

FARMING METHOD:           Organic

VINEYARD MANAGEMENT:

                                  Ploughing  
**Pruning:** Guyot  
**Type of harvest:** hand picking

VINIFICATION:

**Pressing:** pneumatic press, slow pressing  
**Yeasting:** natural yeasts  
**Maturing:** in stainless steel vats, on lees during around 12 months  
**Filtration:** with earth

ALCOHOL CONTENT:        12 % Vol.

RESIDUAL SUGAR:         6.7 g/l

TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>): 4.39 g/l