



Domaine  
*Bernhard & Reibel*



ECOCERT CERTIFIED

*VINTAGE:* **2015**

*GRAPE:* 100 % Riesling

*REGION:* Alsace

*APPELLATION:* Alsace

*HISTORY:* BERNHARD & REIBEL THE VINEYARD HEART OF ALSACE BIO.

Located in Chatenois in the heart of Alsace, on the slopes of Haut-Koenigsbourg, the family estate BERNHARD & REIBEL is led by Pierre Bernhard in organic farming since 2000 and certified organic since 2004 by the ECOCERT label. It is with passion that the independent winemaker continues the work engaged for 4 generations and strives to give his wines a strong identity, in the pure expression of terroirs and traditions.

The vineyard extends over 23 hectares on the communal appellation of the Haut-Koenigsbourg hillside, on its prestigious sites of Rittersberg, Hahnenberg and Georgenbrunn. Respecting the balance of these granitic soils and the vine, controlled yields, manual harvesting, vinification adapted to each terroir and aging in tuns give birth to wines of great complexity that express their full potential. personality.

Dry, fresh, fruity and structured, with a fullness and length in the mouth, these wines will surprise you and amaze you.

*VINEYARD:*

**Size:** 23 hectares

**Soils:** Granitic soil composed by two micas also called granite from Dambach.

This granite is rich in black mica. The rock is very hard but cracks and disintegrates easily to train a granitic sand.

**Average age of this vines:** 30-40 years old

**Yield:** 60 hl/ha

*FARMING METHOD:*

Organic ECOCERT CERTIFIED

*VINEYARD MANAGEMENT:*

Ploughing

**Pruning:** Guyot

**Type of harvest:** hand picking

*VINIFICATION:*

**Pressing:** pneumatic press, slow pressing

**Yeasting:** natural yeasts

**Maturing:** in tuns (foudre), on lees during around 12 month

**Filtration:** with earth

*RIESLING RITTERSBERG 2015*

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*ALCOHOL CONTENT:* 14 % Vol.

*RESIDUAL SUGAR:* 2.2 g/l

*TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>):* 3.82 g/l

**TASTING COMMENTS:** Lemon and mineral nose still on the reserve. The wine is built entirely on an acid and mineral spine.

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**FOOD AND WINE PAIRINGS:** The Riesling goes well with grilled or swimming fish.  
Optimum tasting temperature: 12 ° C.