



Domaine  
*Bernhard & Reibel*



ECOCERT CERTIFIED

විකුණු කළ: **2017**

රසය: 100 % Pinot Gris

රිදී: Alsace

ආපදා: 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.

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**Size:** 23 hectares

**Soils:** Porphyroblastic granitic soil also called granite from Thannenkirch. This rock contains a lot of minerals including iron and magnesium.

**Average age of this vines:** 30-35 years old

**Yield:** 50 hl/ha

**Plantation's thickness:** 6000 foot by hectare

ජෛව විද්‍යාත්මක සහතිකය:

Organic ECOCERT CERTIFIED

වැන්නප්‍රභවයේ සකස් කිරීමේ ක්‍රමය:

Ploughing

**Pruning:** Guyot

**Type of harvest:** hand picking

වැන්නප්‍රභවයේ ක්‍රමය:

**Pressing:** pneumatic press, slow pressing

**Yeasting:** natural yeasts

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

**Filtration:** with earth

## වැන්නප්‍රභවයේ සකස් කිරීමේ ක්‍රමය 2017

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කැබලිවල ප්‍රතිශතය:

13 % Vol.

රසවයේ ප්‍රතිශතය:

1.8 g/l

ප්‍රතිශතය (අම්ලතාව):

3.68 g/l

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ජෛව විද්‍යාත්මක සහතිකය:

This wine is rich, spicy. In mouth, cinnamon and star anise aromas hold up plum aromas.