

## **RIESLING ROCHE GRANITIQUE 2019**

## Riesling Roche Granitique 2019



Alcohol: 12.9°

Residual sugar: 8.2 g/l

Total Acidity: 4.7 g/l H2SO4 (7.2 g/l Tartaric)

pH: 3.0

Yield: 55 hl/ha

Optimum drinking period: 2023-2034

Average age of the vines: 37 years

Terroir: Granite

Indice: 1





## **Description:**

This wine originates from vines planted in the 90s and in 2001 in the Grand Cru Brand and just below it. The granite 'de Turckheim' is in fact a biotite type of granite. It contains lots of black mica than can be broken down to its finest form, clay, by bacteria and micro-organisms. These finer elements will eventually migrate deeper in the soil under the influence of rainwater, fixing minerals and providing the vines with an interesting water reserve, something important in such fine soils. Obviously, vines should be of a certain age for the roots to reach these depths, but experience showed us that in fact the root penetration can be quite fast in this type of airespecially if there is no compaction. Needless to say, bio-dynamic farming also accelerates the roots grow. These vineyards enjoy a precocious and warm climate that will influence the ripening cycle, explaining when the privacy - Terms are considered.

are often the first Riesling to be harvested on the estate. The grapes were very healthy, the acidity was surprisingly high and influence the fermentation speed. This was one of the last 2019 to finish.

## **Tasting Notes:**

**2/2021**: light gold colour. The nose is still slightly closed at this very early stage, it develops quickly with some aeration some classic citrussy and light fruit aromas. It shows also a great concentration and nice mineral sensation that is immediately confirmed on the palate. The mouth is generous, broad and velvety. It brings a nice well-being sensation before tightening on the finish that feels quite dry. The acidity feels ripe and saline and brings an excellent support to the wine.

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