



DOMAINE ZIND-HUMBRECHT

RIESLING CLOS HÄUSERER 2017

Riesling Clos Häuserer 2017



Bottling date : February 2019

Alcohol : 12.6°

Residual sugar : 7.8 g/l

Total Acidity : 4.5 g/l H₂SO₄

pH : 3.05

Yield : 38 hl/ha

Optimum drinking period : 2022-2037+

Average age of the vines : Vineyard planted in 1973

Terroir : Calcareous Marl (Oligocene period).

Very gentle slope

Indice : 1



Description :

The Clos Häuserer is located on the bottom of the Grand Cru Hengst in Wintzenheim. This little vineyard (1,2ha) shares the same geology as the Grand Cru, a red marl/sandstone oligocen limestone. Surrounded by hills, the Clos enjoys lots of heat in summer, but can also collect the cold in winter or spring. It is the vineyard we worried the most for in case of spring frost. This explain why we always prune this vineyard very late (early April in 2017) in order to delay budbreak and wait as late as possible to attach the canes, keeping the young growing shoots as high as possible above the ground, far from the frost. This was enough to avoid any frost damage. All vines at ground level were frozen, bud the buds, higher up, didn't freeze. We were then able to harvest be

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and healthy grapes in 2017. The fermentation was very slow due to the high acidity and concentration of the vintage.

Tasting Notes :

3/2019: pale yellow colour. The nose shows the classic characteristics of this vineyard: smoky, mineral, stony aromatics, slight reduction (influence of the rich marl), but eventually opens up with aeration on honey, citrus, waxy flavours... The palate shows extraordinary purity and a serene mouthfeel. The power and silky texture doesn't show on the analysis. Powerful acidity, very saline. It can be kept a long time in contact of oxygen and will not evolve much. Long lasting potential

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