



DOMAINE ZIND-HUMBRECHT

RIESLING TURCKHEIM 2018

Riesling Turckheim 2018



Bottling date : March 2019

Alcohol : 11.4°

Residual sugar : 1.2 g/l

Total Acidity : 3.1 g/l H₂SO₄ / (4.7g/l Tartaric)

pH : 3.50

Yield : 68 hl/ha

Optimum drinking period : 2020-2024

Average age of the vines : 34 years

Terroir : Gravely/silt on valley floor

Indice : 1



Description :

The Riesling Turckheim vineyards are located on the poorest part of the alluvial deposit of the village of Turckheim. These vineyards enjoy very precocious climatic conditions, enhanced by a soil (large pebbles, gravelly soil, fine sand) that warms up very quickly. The soil structure allows for good drainage, which is usually a quality characteristic as too much water that cannot evacuate easily causes problems. In 2018, it was the opposite. The drought effect was the most severe here and only a smaller crop on older vines would help the plant to continue to ripen the grapes. Not hedging the vines also helped a lot by creating valuable shade on the grapes in order to avoid sunburn but also helps to avoid the soil to warm up too much. Even the toughest weeds died in 2018! The berries were small, contained less juice, and the higher ration skin/liquid explains the aromatic sity of the 2018. The fermentation was fast and the wine was bottled and released earlier in 2019.

Tasting Notes :

4/2020: Clear pale yellow colour. The nose is very aromatic, showing lots of flowers and delicate fruit elements. The palate is delicate with a nice mouthfeel. The acidity is slightly lower than usual, but the lower alcohol level allows to keep an elegant fresh structure. Medium length. The wine shows a nice length through its aromatic potential more than pure power. This is a delicate light fully dry style of Riesling. It will be perfect with raw seafood, salads...

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