

Wolfberger Alsace Riesling

Wolfberger

France - Alsace

Riesling is the most popular grape variety in Alsace. Racy yet slightly fruity, Wolfberger Riesling is a subtle fine wine of citrus and mineral aromas, good acidity and freshness. It has been known for being the perfect "food wine" - great with traditional Alsatian dishes such as sauerkraut, but also, thanks to their vivacity, with fish and shellfish.

Specifications

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| Varietals | 100% Riesling |
| Vinification | After harvest, the grapes are put into horizontal pneumatic presses where the juice is slowly extracted. After crushing the grapes, the must is stored in different vats, then carefully clarified. Fermentation in temperature-controlled stainless steel vats for 3-4 weeks. Racking; fining (3-4 months); filtration and stabilization; aging in the bottle. |
| Pairings | Excellent with grilled fish or cooked in a sauce, and shellfish. |



Codes, Weights and Measures

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| UPC | 7 84585 00629 8 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 00629 5 |
| Case Weight | 34 |
| Cases/Pallet | 64 |
| Layers/Pallet | 16 |
| SRP | \$ 22.99 USD 750mL Bottle |

Reviews and News

2020 Wolfberger Alsace Riesling - 92 PTS - WE
2019 Wolfberger Alsace Riesling - 89 PTS - WE
2018 Wolfberger Alsace Riesling - 90 PTS - WE

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| 2016 Wolfberger Alsace Riesling - 90 PTS - WE |
| 2015 Wolfberger Alsace Riesling - 89 PTS - WE |
| 2013 Wolfberger Alsace Riesling - 87 PTS - WINE VALUE - WA |
| 2012 Wolfberger Alsace Riesling - 88 PTS BEST BUY - W&S |