

# magnumwines

I N T E R N A T I O N A L



## Riesling ALSACE GRAND CRU BRAND

PRODUCED BY: Cave de Turckheim  
WEBSITE: [www.cave-turckheim.com](http://www.cave-turckheim.com)  
VARIETAL: 100% Riesling  
VINTAGE: 2012  
COUNTRY: France  
REGION: Alsace—AOC Grand Cru Brand  
ALCOHOL: 12.5%

PRODUCTION METHOD: The Brand vineyard in Turckheim is a steep slope with a full south facing exposure. The soils are well drained, loamy and granitic, one of the very best vineyards in all of Alsace.

RS = 2.3 g/l  
Total Acidity = 4.5 g/l

The vinification is traditional in stainless steel tank, fermentation takes place and is maintained at a temperature of about 65°F.

TASTING NOTE: Light yellow in color, with a lovely perfumed nose of pear, grapefruit and citrus. The taste is elegant, very attractive, rich, with plenty of extract and fruit, very long and beautifully balanced and a touch of minerality. Can be drunk now but has also a great ability to age. 10 to 20 years.

FOOD PAIRING: Seafood such as Oysters, shellfish, smoked salmon, Fresh shrimp, lobster and fish. Pork, sausage, poultry and white meat are also excellent with it.

