

magnumwines

INTERNATIONAL



Cave de Turckheim

TRADITION RIESLING



PRODUCED BY: Cave de Turckheim

WEBSITE: www.cave-turckheim.com

VARIETAL: 100% Riesling

VINTAGE: 2013

COUNTRY: France

REGION: Alsace

ALCOHOL: 12.5%

PRODUCTION METHOD: The vines are grown in limestone, granitic and sandy soil, which giving the vine the stress to grow top quality fruit. Vinification is in traditional stainless steel tank, fermentation temperature of 65°F.

RS = 2.7 g/l
Total Acidity = 4.9 g/l

TASTING NOTE: Light green in color. Perfume of citrus, grapefruit, exotic fruit. The taste is delicate, fruity, long and crispy. The acidity is long and fine, well balanced.

FOOD PAIRING: The wine's very fine acidity suits very well to fish, shellfish, every seafood plate. Not to forget poultry and white meat and goat cheese.