

# Wolfberger Alsace Grand Cru Muenchberg Riesling

Wolfberger

France - Alsace

The Muenchberg facing south terroir located in the commune of Nothalten benefits from a unique microclimate. From the 12th century, the Cistercian monks started cultivating the stony and sandy soils formed by volcanic sediments of 250 million years old. Hence the name of the terroir meaning “monks’ mountain”.

This volcanic stony, sandy soils absorb and retain the sunshine heat. They provide excellent drainage and rapid warming, as the ground in this small valley is protected from the rain. The Muenchberg terroir is perfectly suited for Riesling. The nobility of the varietal is due to its late-ripening character and a rare, real fullness from the exceptional terroir which, while unfertile, helps the vines produce fewer grapes with high concentration of flavors.

This Riesling Grand Cru Muenchberg shows a pale yellow color and gold tints. The nose develops complex citrus aromas, verbena and a mineral character. On the palate the wine is dense, fresh, full-bodied and sophisticated with elegant acidity. The finish develops refined bitterness, citrus peels flavors and a touch of salinity.



Specifications	
Varietals	100% Riesling
Soil type	stony, sandy soils
Vinification	After manual harvesting and a three- to four-hour pressing, static settling takes place before the start of the alcoholic fermentation. This happens at 16°C in heat-regulated stainless steel vats, and lasts until mid-November. Then, maturing on fine lees is done until the end of spring.
Pairings	This Grand Cru matches well seafood, bass with sauce, sea bream with fennel, dry goat’s cheese, roasted poultry with Riesling sauce.

## Codes, Weights and Measures

UPC	7 84585 03020 0
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03020 7
Case Weight	38
Cases/Pallet	64
Layers/Pallet	16
ABV	14.50%
SRP	\$ 41.99 USD 750mL Bottle