

# Les Alsace Grands Crus

## Riesling Grand Cru Rangen 2015



### ■ Winemaking details

The Alsace Grand Cru Rangen is the southernmost of the Alsace Grands Crus and also no doubt the most famous. Facing directly South on extremely steep hillsides, the Rangen is the only terroir in Alsace located on volcanic soil. It produces wines of rare elegance, great finesse and truly outstanding quality and power.

In order to optimize the expression and character of our vineyards a production chart has been put into place from 2004. We wish to improve the conditions of vine growing, even more reasoned and natural with lower yields, for producing perfectly healthy grapes, ripe in sugars and ripe in the skins (phenolic maturity). This chart will allow us even more distinction and complexity for our wines.

### ■ Tasting notes

The Riesling Grand Cru Rangen shows a lovely yellow pale colour with a gold rim. Refined on the nose, it develops mineral notes, aromas of lemon peel (lime, citron), peppermint and eucalyptus. On the palate, its great acidity with good length on mineral notes and flavours of lime peels enhances a sweet freshness.

- Temperature of tasting: 8-10° Celsius
- To enjoy now, or keep 6 to 8 years



### ■ Food & wine matching

This is the perfect wine to match mango and sea bream tartar; veal with candied lemons; fish with creamy sauce; lobster; scallops with saffron... Or it can also be simply enjoyed on its own.

### ■ Technical analysis

Alcohol: 13.8% alc./vol.  
Residual Sugar: 8.7 g/L  
Total Acidity H<sub>2</sub>SO<sub>4</sub>: 4,2 g/L

### ■ Address

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