



# JOSEPH CATTIN



## Riesling

*Dry and crisp, our Riesling features the pure flavors of the grape married to Alsace's unique terroir. It pairs particularly well with seafood, white meats and the traditional choucroute (sauerkraut).*



### Region

Alsace.

Most of the vines are grown around Voegtlinshoffen and Eguisheim, located in the prestigious Upper Rhine region and are planted on slopes at the base of the Vosges Mountains.



### Soil

Mostly clay-limestone soil.



### Varietal

100% Riesling



### AOC

Alsace



### Farming

Sustainable practices.



### Winemaking

As soon as the grapes are gently pressed, the juice falls into a fermentation tank located below the press to preserve the aromas.

The tank is thermo-regulated to ensure low temperature fermentation (between 12°C-18°C) that will preserve the flavors of the grape. After the fermentation our Riesling is aged for approximately 6 months before being bottled. It will then reveal its varietal specificities combined with Alsace's unique terroir.



### Tasting notes

Color: Pale yellow with green hints.

Nose: Fresh and mineral, floral, citrus fruit.

Palate: Wonderfully dry, mineral characteristics, peach notes.



### Serving suggestion:

Serve chilled.

The perfect match for citrus flavored sauces finished with butter; excellent with fish (cooked, grilled or raw), seafood, white meats and the Alsatian sauerkraut!

Ageing: Drink now or within the next 5 years.

