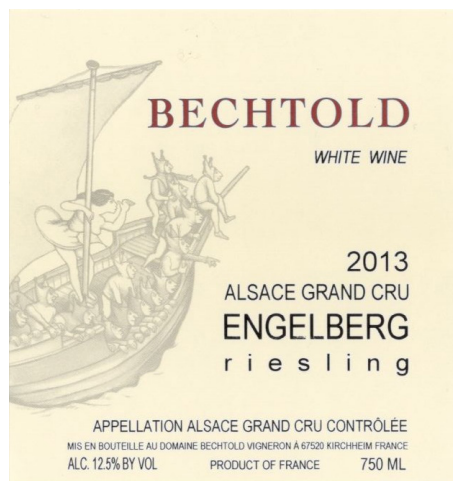


Domaine Bechtold



Engelberg Riesling Grand Cru



At a Glance:

- **Appellation:** AOC Alsace Grand Cru
- **Encépagement:** Riesling (100%)
- **Average Annual Production:** 3,500 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 4 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** On the southern slope of the Scharrachbergheim hill, between 250-300 m in altitude
- **Soil Types and Compositions:** The Engelberg is geologically isolated from the surrounding Vosges foothills, and has oolitic limestone deposits in limestone-clay soils.
- **Vine Age, Training, and Density:** 40 years old, double guyot, 5,500 vines/ha
- **Average Yields:** 45 hl/ha
- **Average Harvest Date and Type:** Exclusively manual (one of the few in the Bas-Rhin). Harvest ranges from August-September.

In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tank. Cuvaïson lasts 2-3 weeks.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tank
- **Élevage:** 12 months in stainless-steel tank
- **Press Wine:** Ferments with free-run juice
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Small dose of sulfur prior to fermentation to guard against volatile acidity and a small dose at bottling. c. 65 mg/l total.

In The Glass:

This grand cru Riesling most often carries almost no residual sugar and is a wine destined for cellaring. It is a complete wine with all the complexities conveyed by the limestone soil, yet it requires several years to marry its fruit and minerality together and reach full potential.