

Domaine Schoech



Furstentum Riesling Grand Cru



At a Glance:

- **Appellation:** AOC Alsace Grand Cru
- **Encépagement:** Riesling (100%)
- **Average Annual Production:** 1,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** 5-10 g/l
- **Average Total Acidity:** 7.9 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** South-Southwest-facing parcels on a steep, 37%-grade slope at 440-450 m overlooking Sigolsheim. Schoech's parcels are at the very top of the Furstentum.
- **Soil Types and Compositions:** Brown, pebble-rich limestone-marl soils with Triassic limestone deposits
- **Vine Age, Training, and Density:** Trained in Guyot, planted at 5,500 vines/ha
- **Average Yields:** 40 hl/ha
- **Average Harvest Date and Type:** By hand, early-late September

In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tanks, fermentation lasts 1-3 months.
- **Pressing:** Whole-cluster, direct pressing
- **Time on Lees:** 5-6 months
- **Malolactic Fermentation:** Very rarely occurs, controlled by temperature
- **Élevage:** 12 months in stainless-steel tank followed by two years in bottle
- **Press Wine:** Ferments with *vin de goutte*
- **Fining and Filtration:** Unfined, plate and/or diatomaceous earth filtration
- **Sulfur:** Applied after fermentation and at bottling. < 100 mg/l total and 30 mg/l free.

In The Glass:

Forceful but elegant and intensely aromatic, the Furstentum is broad on the palate, with a clean citrus-toned minerality providing a searingly dry and persistent finish—a wonderful and particularly age worthy companion to its brethren from the Kaefferkopf and Sonnenberg.