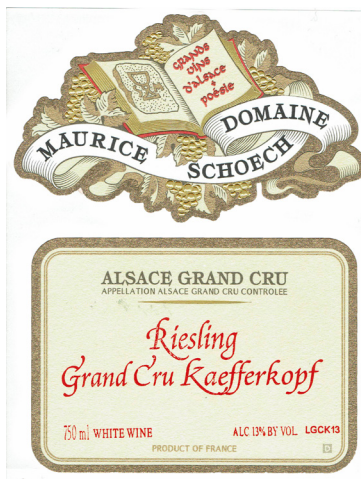


# Domaine Schoech



## Kaefferkopf Riesling Grand Cru



### At a Glance:

- **Appellation:** AOC Alsace Grand Cru
- **Encépagement:** Riesling (100%)
- **Average Annual Production:** 6,000 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** 5-10 g/l
- **Average Total Acidity:** 7 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** Two south-east-facing parcels overlooking Ammerschwihr at 230 to 350 m.
- **Soil Types and Compositions:** One parcel on Granite and one on sandstone
- **Vine Age, Training, and Density:** 38 year-old vines trained in Guyot, planted at 5,500 vines/ha
- **Average Yields:** 30-35 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:

The vines' roots plunge to the deepest faults of this Grand Cru and it is from this soil that this wine draws its unique character: a delicate nose of citrus fruits, fresh and silky on the palate with a long and straight finish. It is a cheerful and lively wine which will enhance any culinary creations based around fresh or saltwater fish.