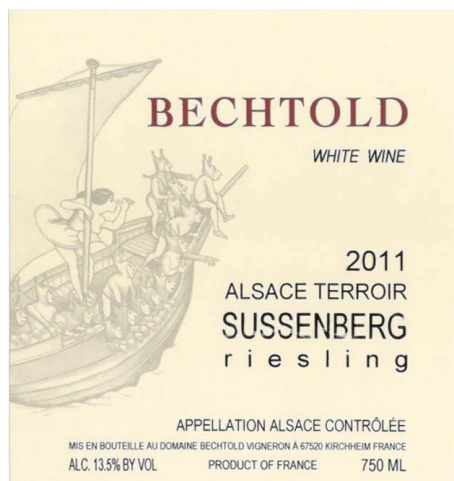


Domaine Bechtold



Sussenberg Riesling



At a Glance:

- **Appellation:** AOC Alsace
- **Encépagement:** Riesling (100%)
- **Average Annual Production:** 4,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** 1-3 g/l
- **Average Total Acidity:** c. 4 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** Directly adjacent to the Engelberg grand cru, the Sussenberg faces south-southwest.
- **Soil Types and Compositions:** With triassic limestone and sandstone rocks on layered Muschelkalk and marl subsoils, the Sussenberg has heavier and less vigorous soils than the Engelberg.
- **Vine Age, Training, and Density:** 42 years old, double guyot, 5,500 vines/ha
- **Average Yields:** 50 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. Cuvaison 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:

The Sussenberg Riesling shows a saline minerality and will age well for 10 years or more in a classic vintage. “Sussenberg” translates to “Sugar Hill”, and while this wine carries discernable residual sugar, it does not present itself as sweet due to the racy acidity underlying the fruit.