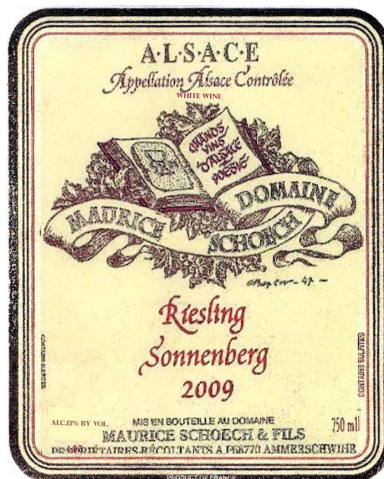


Domaine Schoech



Sonnenberg Riesling



At a Glance:

- **Appellation:** AOC Alsace
- **Encépagement:** Riesling (100%)
- **Average Annual Production:** 1,200 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 7.2 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** South-facing sloped parcels near Kaysersberg
- **Soil Types and Compositions:** Granite
- **Vine Age, Training, and Density:** 10 year-old vines trained in Guyot and planted at 6,250 vines/ha
- **Average Yields:** 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 Riesling from the Sonnenberg is an expansive, multilayered wine that deftly balances exoticism and precision in its complex profile. Glimmering, juicy notes of peach, nectarine, and papaya vie with a salty mineral core, bound by acidity that is assertive yet not dominant. The fleshy palate resolves to a firm, insistent finish of striking dryness. With bottle age, the wine gains even more harmony, with notes of petrol complementing its profile.