

# CHÂTEAU DE RIQUEWIHR

DEPUIS 1549

**DOPFF & IRION**



## Château de Riquewihr Gewurztraminer Grand Cru Sporen A.O.C. Alsace Grand Cru

2022

### WINEMAKING

Low pressure pressing, winemaking at a controlled temperature. Maturing on fine lees for a period of 4 months. Stocking in stainless steel for 9 months before bottling. Storage in bottles before being released onto the market.

### TASTING NOTES

**COLORS :** luminous gold.

**AROMAS :** complex, fruity yellow peach, melon, Mirabelle plum, floral narcissus, peony, almond paste, cinnamon, white pepper.

**PALATE :** good balance between the dominant fruity flavors and floral notes, persistent finish with highly intense peppery notes, translating to plenty of freshness.

### FOOD PAIRING

This wine of great complexity and great aromatic power goes with rich and spicy dishes such as foie gras in brioche, caramelized pork spare ribs, cottage cheese with honey, or melon soup with mint.

**GRAPE VARIETIES**  
Gewurztraminer

**ALCOHOL**  
alc 13.5% vol.

### TERROIR

Sandy and clay limestone. This rich and deep terroir stores the warmth of the sun and produces powerful and mineral wines. Boasting ageing potential, these fine products require time to reach their peak. Their aromas change over the years, evolving towards notes of chocolate and caramel. Facing southeast, "Sporen" is a natural amphitheater.

### HARVESTING

Exclusively hand-picked harvest.

### SERVING TEMPERATURE

10 to 12°C

### AGEING POTENTIAL

Can be conserved for up to 10 or 15 years.

[www.dopff-irion.com](http://www.dopff-irion.com)