



# Domaine Albert Mann, Riesling Cuvée Albert, Alsace, France, 2022

## PRODUCER PROFILE

An amalgamation of two great winemaking families, the Manns, winemakers since the 17th century and the the Barthelmés, the current owners, winemakers since 1654.

In the heart of Alsace, this estate in Wettolsheim is ideally located for the production of the highest of quality wine and the vineyards include some of the most iconic of Cru. Biodynamic farming since 1997 the work and investment this winery has put in gives the wines its own identity and purest of expressions of the terroir.

## VITICULTURE

From a selection of 35+ year old vines on gravel, clay-limestone and granite soils.

## WINEMAKING

Fermentation and maturation take several months, during which time the wine is in contact with its lees.

## TASTING NOTE

The nose is bursting with fruit, a promenade for the senses. Aeration amplifies the fruity character of tangerine, with a hint of lemon, and reveals a mineral note, as well as floral notes. The palate is full and delicate, with fine acidity. A beautifully pure, saline wine with a vertical profile and long persistence. A well-structured silhouette, supported by lovely fruit that finishes on a salivating finish with fine bitters.

## FOOD MATCHING

Excellent with Shrimp, Thai lemongrass broth and Calamari



Product code: 6088

## TECHNICAL DETAILS

### Varieties:

Riesling 100%

### Features:

Biodynamic  
Organic

**ABV:** 13%

**Closure:** Screw cap

**Colour:** White

**Style:** Still wine

**Case Size:** 12 x 75cl

**Oak Ageing**

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