



Domaine Albert Mann, Riesling Cuvée Albert, Alsace, France, '2023'

Product code: `6088

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.

TASTINGNOTE

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



TECHNICAL DETAILS

Varieties:

Riesling 100%

Biodynamic

Organic

Features

ABV: 11.5%

Closure: Screw cap

Colour: White

Oak Ageing

Style: Still wine

Case Size: 12 x 75cl

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