



# DOMAINE VINCENT STOEFFLER ALSACE RIESLING TRADITION 2022



Farmed organically since 1999 and **Certified organic by Ecocert since 2002**, the 37 acres of Vincent Stoeffler are located mostly in Barr, where the cellar is based, but also includes some of the best "terroirs" of The Bas-Rhin with the two Grand Crus Kirchberg in Barr and Schoenenbourg in Riquewhir.

Vincent knows that what makes the greatest wines depend of the grapes' quality. In the vineyard he uses no pesticides nor herbicides, favor low yielding and harvest exclusively by hand at optimum ripeness. In the cellar he chooses hands-off winemaking, uses native yeasts, practice long pressing in order to preserve the integrity of the fruit, slow fermentations and uses large old French oak vats for patient ageing on fine lies.

Riesling originates on the banks of the Rhine River, natural border between Alsace and Germany. Most of Alsatian Rieslings are known to be entirely dry, which differentiate them from their close neighbor who favors residual sugar.

SOIL TYPE \_\_\_\_\_

Clay and Marl - power and finesse. Rich in silica – enhance the aromatic South/South-east exposure

VARIETAL \_\_\_\_\_

100 % Riesling - 40 years-old vines

CULTURE \_\_\_\_\_

All the soils are worked mechanically in order to aerate the soil and preserve the biodiversity. No pesticides, no herbicides and no phytosanitary products are used for treatments. Protection of the vineyard is made by spraying of "Bouillie Bordelaise" and nettle/horsetail tisane preparations (Biodynamic practices).

Harvests are made exclusively by hand

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VINIFICATION \_\_\_\_\_

Slow pneumatic pressing of the whole clusters. Long fermentation with natural yeast. Maturation on fine lees in 80 years old wooden French oak vats for 9 months. Frequent manual racking "Bâtonnage" to keep the lees in suspension.

TASTING NOTES \_\_\_\_\_

Ripe citrus and orchard fruits dominates on the nose. The mouth shows a nice texture with a spicy lift and stone fruits character. Juicy acidity and vibrant salinity keep the mouth watering and display a lengthy finish.

*Rated 1 on a scale of 5 for residual sugar. 1 = Driest / 5 = sweetest*

From the same winery: *Crémant d'Alsace blanc de blancs*  
*Alsace Pinot Blanc*  
*Alsace Gd Cru Kirchberg de Barr Riesling*  
*Alsace Pinot Noir*

