



JOSEPH CATTIN

RIESLING VENDANGES TARDIVES



Riesling Vendanges Tardives is a late harvest wine characterized by a perfect balance between acidity and smoothness. The noble rot provides this wine with a unique level of concentration.

Appellation	AOC Alsace mention Vendanges Tardives
Grape Variety	Riesling
Soil	Marl and limestone
Harvest	Hand-harvested
Ageing Potential	15 years

Viticulture

Limited yields. South-east facing slopes with heavy, deep and well-drained calcareous marl. Guyot pruning, with 5 500 vines per ha on average. Sustainable farming practices to preserve the richness of our terroirs.

Wine-making

The overripe grapes are late harvested in order to obtain concentrated aromas and flavors. Gentle pressing of the grapes. Fermentation between 18 and 22°C. Ageing in the cellar for several years before release.

Tasting Notes

Appearance: gold

Nose: mineral, rich and intense, notes of lemon and grapefruits

Palate: silky texture, honey flavor and candied fruits characters, a nice acidity, rich and with a fresh finish.

Serving

This Riesling Vendanges Tardives can be tasted alone or accompany foie gras, exotic dishes or fruit based desserts such as a lemon meringue pie.

Serving Temperature: 6-8°C.