

ORIGIN Alsace, France

APPELLATION Alsace

VINEYARDS

Vineyards are planted on hillsides at the foot of the Vosges Mountains throughout vineyard holdings. High limestone content but soils vary.

BLEND

100% Old Vine Riesling 30+ year old vines

FARMING Hand-harvested grapes

WINEMAKING

Fermentation takes place in stainless steel tanks.

TECHNICAL INFORMATION 13.5% Alc. |

FOOD PAIRING

Meaty & oily fishes such as salmon, tuna, and swordfish etc.

CAVE DE RIBEAUVILLÉ Riesling « Vieilles Vignes » 2018 ALSACE

Le Cave de Ribeauville, the oldest wine cooperative in France and one of the most award-winning producers of wines from Alsace, is known for its 265-hectare single-vineyard with eight Grand Cru lieux-dits! The soils here run the gamut: granite, sandstone, marl, limestone, etc. The Cave has adopted organic practices throughout their vineyard holdings.

Alsace's 2018 vintage began with a mixture of a wet and cold winter. As spring bloomed, the rain was plentiful allowing for the fruits to broom in early June, two week ahead of schedule. The temperatures exploded into heat from July into August allowing for the grapes to be ready for harvest from the end of August into the second week of September. This vintage is generous in its quality and character allowing for great success in both the dry and sweet style.

This dry, old-vine Riesling comes from 100% Riesling vines aged over 30years old at the foothills of the Vosges Mountains. Harvested entirely by hand, the vines take root in soils with a high limestone content which is set along a geological fault line. Here the vines are well-exposed during the day and well-cooled by night forest air. This key dynamic, along with the quality of the old vines leads to a refined expression of Riesling with great structure, length and a mineral and citrus aroma profile, notably with hints of mandarin.

Despite a history of civil unrest in this area of France from 1895, the Cave de Ribeauvillé has managed to preserve its spirit of solidarity and efficiency in winemaking. From generation-to-generation, vintage-tovintage, grape growers have called for independence in making their own wine without interference.

Ribeauville, a medieval town dating back to the 8th century, takes its name from the "Lords of Ribeaupierre." Alsace, one of the most fertile regions in Europe, has been passed back and forth between France and Germany since the 16th century. Caught between struggles with Catholics and the growing Protestant populations, these troubles started to settle down in the mid-18th century and the area adopted French culture and a French form of government. During the Franco-German War of 1870-71, Alsace was annexed to the German Empire until the end of World War I when it was returned to France. During World War II it was back under German control but was returned to France after the war ended. Today Alsace is influenced by both cultures.

ACCOLADES This vintage has not yet been rated.

