



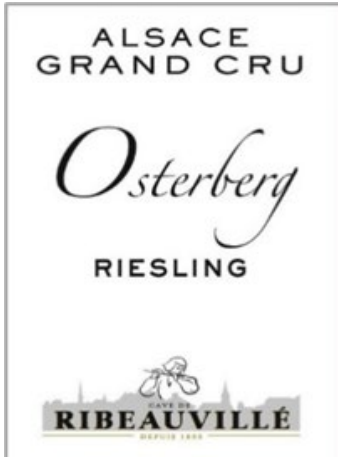
Serge Doré Selections

MERCHANT OF SIGNATURE WINES

# CAVE DE RIBEAUVILLÉ

## RIESLING GRAND CRU « OSTERBERG » 2020

### ALSACE



#### ORIGIN

ALSACE

#### APPELLATION

ALSACE

#### LOCATION

GPS: 48° 4' 54.1164" N  
7° 21' 20.1600" E

#### VARIETALS

100% RIESLING

#### VINEYARD

265-HECTARE SINGLE ESTATE  
850 – 1,150 FT. ABOVE SEA  
LEVEL

#### SOILS

PRIMARILY LIMESTONE AND SOME  
GRANITE, SANDSTONE, & MARL

#### FARMING

CERTIFIED ORGANIC FARMING  
HAND-HARVESTED GRAPES

#### WINEMAKING

FERMENTATION TAKES PLACE IN  
STAINLESS STEEL TANKS

#### TECHNICAL INFO.

13.5% ALC. | <5 G/L RS |

#### ESTATE

Cave de Ribeauvillé, is the oldest, and one of the most award-winning wine cooperatives in France. It was founded in 1895 following the Franco-Prussian War. The name comes from the 8th Century "Lords of Ribeaupierre." 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-to-vintage, grape growers have called for independence in making their own wine without interference. This Alsacien 265-hectare single estate with eight Grand Cru lieux-dits is one of the most fertile regions in Europe.

#### TERROIR

The vines of Osterberg lieu-dit, sit above the northern side of the town of Ribeauville. Osterberg, "East Hill" in English, is the center lieu-dit that sits at an altitude ranging between 250 and 350 meters, or 850 to 1,150 feet above sea level. These vines cover 24.6 hectares (or 60.8 acres). The soils here run the gamut: granite, sandstone, marl, limestone, etc. The Cave has adopted **organic practices** throughout their vineyard holdings.

#### ABOUT THE WINE MAKING & PROFILE

The grapes are hand harvested and transported in small elevator-wagons to the presses, without any pumping or handling. The juices flow into vats by the force of gravity. This method, unique in Alsace, enables all the aromatic virtues of the grapes to be conserved. The wine expresses all the richness and diversity of the Alsatian soils.

The pronounced mineral aroma with flavors of ripe peach and apple are set against a rich texture. Osterberg's pure, dry, refreshing acidity and floral notes lead to a medium-long lean finish.

#### FOOD PAIRING

This is the ideal companion for seafood, such as sole and shellfish, as well as white meats.

#### REVIEWS

2020 - *"This vintage has not yet been reviewed."*

2018 - Wine Enthusiast – 92 Points

2017 - Wine Enthusiast – 93 Points

2016 - Decanter Magazine – 95 Points

2015 - Wine Enthusiast – 93 Points