

# **DOMAINE BOTT FRERES**

## *Riesling Tradition*

*Alsace*

### **Technical information**

**Country:** France  
**Region:** Alsace  
**Appellation:** Alsace  
**Grape Variety :** 100% Riesling  
**Terroir :** Clayey soil.  
**Age of the vines :** around 25 years

### **Vinification**

The harvest is done by hand – pressing is carefully undertaken with pneumatic presses. Fermentation temperature is controlled by cooling. Ageing 8 to 10 months in century old oak casks. Bottling after tangential filtration. Storage in bottles in our cellars at stable temperature.

### **Tasting notes**

Subtle nose, spicy, on pepper notes. Fruity and aromatic mouth. Nice length in finish. Quite dry, it's what's expected of an Alsatian Riesling.

#### **Best to drink:**

5 to 8 years

#### **Wine pairing:**

To be enjoyed with all grilled or smoked fish.

