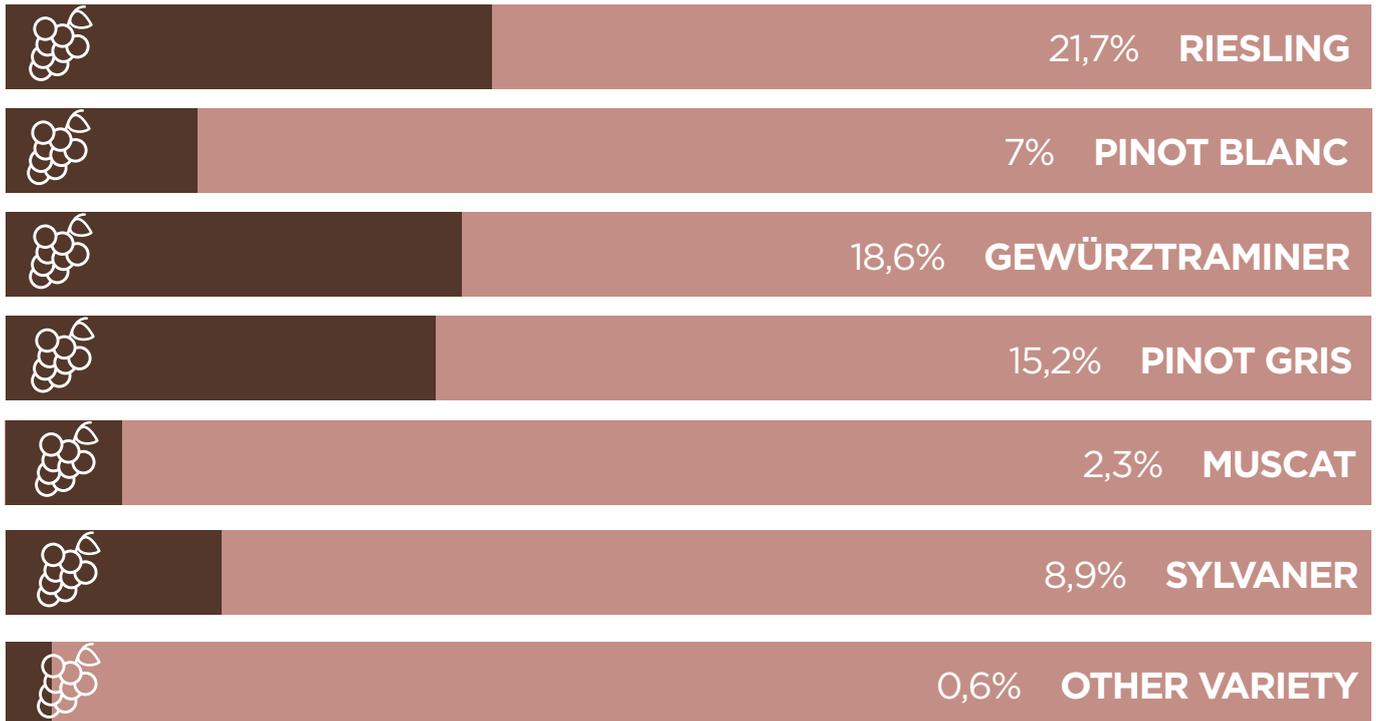


TOP 10 ALSATIAN WINES

NEW
VINTAGES

Alsace

WHITE GRAPES IN ALSACE:



The Alsace is an elongated French region that borders Germany. The quality of its wines, for the most part white, was recognized as early as the medieval era. Its location however, rendered it the object of numerous territorial disputes, in particular between France and Germany. While, for many years, this aspect limited the quantitative, and partly the qualitative development of the wines produced here, in the long run it enabled the Alsace to get rich thanks to the combined expertise of the most appreciated enological cultures in the world, those of France and Germany.

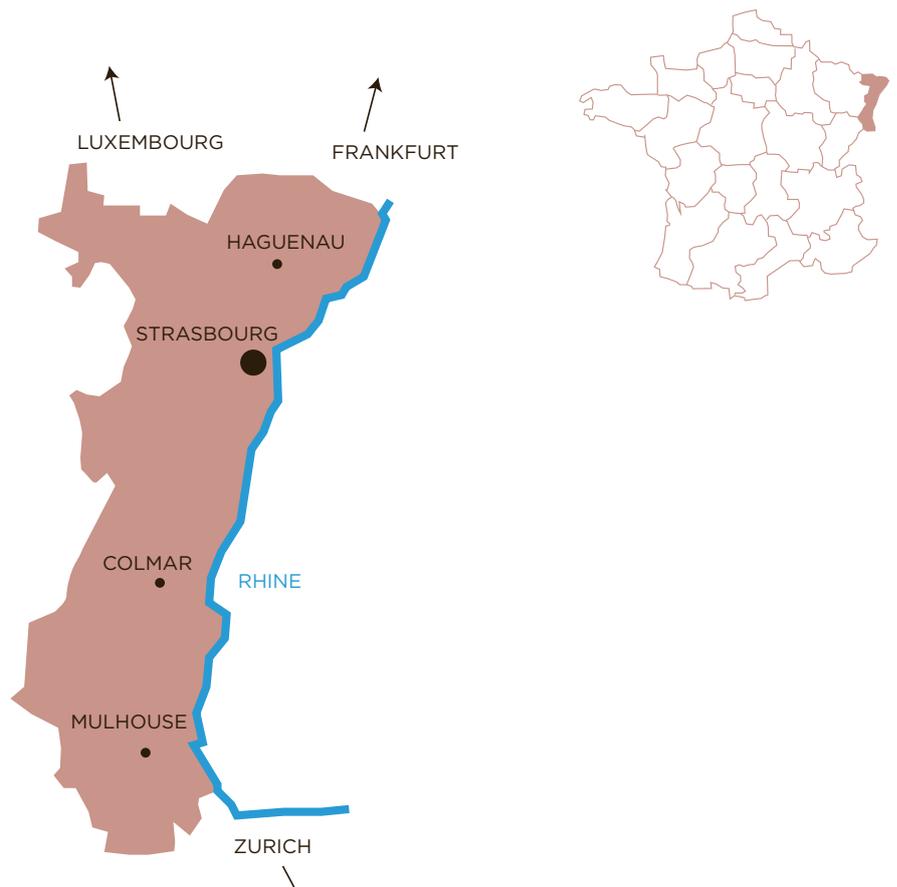
From a geological standpoint, the Alsace wine region made up of more than 15,000 hectares is composed of a mosaic of rock typologies including clay, limestone, shale, sandstone, and granite. The climate is semi-continental. The rain,

thanks to the natural barrier represented by the Vosgi mountain range, makes the Alsace region one of the least rainy of Europe.

The vineyards generally rise on very steep slopes that are difficult to cultivate, but capable of guaranteeing optimal conditions for the light varieties planted here.

The white grapes grown in the Alsace are:

- Riesling
- Pinot Blanc
- Gewürztraminer
- Pinot Gris
- Muscat
- Klevener de Heiligenstein (also known as Traminer)
- Sylvaner
- Other marginal varieties used mostly in blends



In addition, there is no lack of vineyards dedicated to the Pinot Noir, the only black grape authorized in this area. It is used for the production of both still and sparkling wines. The Alsace enological production is 90% from white grapes, producing both dry and sweet wines, as well as a prolific Spumante production thanks to the Crémant d'Alsace.

The vinification of still wines is achieved in stainless steel, or otherwise in big or very large oak barrels called foudre. The aging is often completed directly in the bottle.

The characteristic that defines the still whites of the region, especially if produced from the best crus, is its great aging capacity.

The still wines earned the denomination (AOC) in the 1960s. In 1975, following the discovery of particularly well suited areas, the denomination Alsace Grand Cru was instituted. These areas, in

total 51, can have a variable extension that ranges from 3 to 80 hectares. The Grand Cru labels are produced from 4 single, white varieties (Riesling, Gewürztraminer, Muscat, and Pinot Gris) and represent 4% of the production of still wines of the region.

In 1976, the denomination, which regulates and protects the Crémant d'Alsace, was born. The still wines created here, are in great part dry, but two sweet varieties are also produced:

- Vendanges Tardives. They are products of only white-fleshed grapes, harvested when ripe.
- Sélection de Grains Nobles: produced with white grapes that are often affected by botrytis, and are selected with great care. The wines that fall into this category are sweet but of great density and complexity.

NEW VINTAGES

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

Riesling

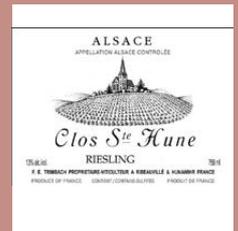
98



Riesling Clos Ste.Hune 2012

TRIMBACH

Great vintage that follows the 2011 but precedes the 2012, which the vineyard has yet to put on the market. Smoky aromas with a great abundance of white-fleshed fruit. In the mouth, the citrus tonalities are very noticeable, recalling citron and grapefruit, as well as apple and pineapple. Evident mineral track. Record persistence.



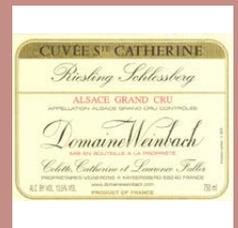
97



Riesling Grand Cru Schlossberg Cuvée Ste. Catherine 2016

WEINBACH

Aromas of orange rind and candied ginger. In the mouth, sweetness remains and is always circumscribed around fruit, with an entrance that evokes citron and follows on sensations of white melon and passion fruit. A luxurious flavor gives dynamism to a sip that is already very tidy, notwithstanding its young age.



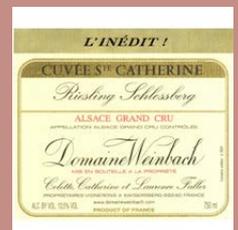
96



Riesling Grand Cru Schlossberg Cuvée Ste. Catherine l'Inédit 2015

WEINBACH

Ten percent of the grapes are affected by noble rot and come by way of the hill. Strong nose with well-articulated sensations never becoming too invasive. Those that recur the most recall candied citron, fresh pineapple, and sweet spices. In the mouth, ample, dense, however gifted with the very good drinkability, thanks to an abundant and flavorful vein.



96



Riesling Schoelhammer 2009

HUGEL

From a portion of the vineyard that totals 1.58 acres, situated in the Grand Cru Schoenenbourg. Here the soils are very heterogenic, even if the major part is made up of marls. Aromas of lime and citron. The same citrus takeoff in the mouth, even if here the acidic vein is enriched by notes of kiwi and granny smith apple. Especially, from mid-sip on, nuances of white peach. Long and salty finish.



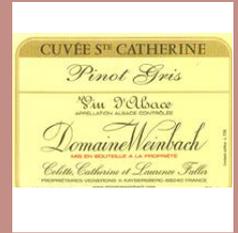
NEW VINTAGES

96

**Pinot Gris Ste. Catherine 2016**

WEINBACH

From a rich parcel of flint. Nose and palate rather coherent between them. The fruity part moves on yellow-fleshed fruit, tropical variations included. That which differentiates the sip in an evident manner is the dowry of spices that emerge in the mouth. Ranging from almost citrusy notes of coriander seed to balsamic and camphor sensations that evoke cardamom.

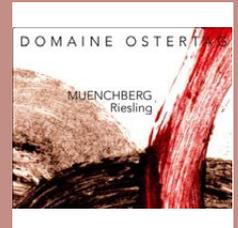


95

**Riesling Grand Cru Muenchberg 2016**

OSTERTAG

Cru composed of a mix of sand and earth of volcanic origin. The finesse of the terroir dominates the nose. Immediate citrus sensations both rind and juice. In the mouth, the citrusy-fruity part again prevails. The complexity arrives in the tasting phase from those flavorful tones that recall iodine and capers. Slightly smoky finish.

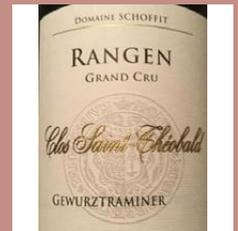


94

**Gewürztraminer Grand Cru Rangen St. Théobald 2016**

SCHOFFIT

An explosion of aromas of an exotic mix. Fruit, lychee, and mango, along with spices: notes of lemon grass and coriander. In the mouth, it enters creamy, ample, and again spicy. A finish that is delicately bitter, and, at times, savory; probably a gustative inheritance from the volcanic terrains that characterize this grand cru.

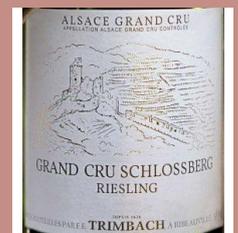


94

**Riesling Grand Cru Schlossberg 2014**

TRIMBACH

From a section of the vineyard that measures 1,6 hectares, purchased by the company in 2012. The second vintage produced. The terrains rich in granite allow the wine to demonstrate a profile of sensations that are very luminous and open. In the mouth, decisively fresh and subtle on notes of kiwi and citrus. The finish is a mix of minerality and rounder sensations of white-fleshed fruit.

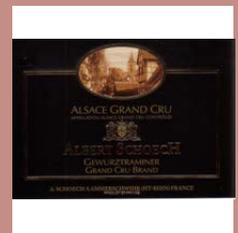


93

**Gewürztraminer Grand Cru Brand 2016**

ALBERT SCHOECH

Earth composed mainly of granite. Complex aromas of tropical fruit, candied sweet citrus, and elderflower. In the mouth, a quasi-viscous consistency but also not excessively smooth thanks to a nice, fruity and citrusy dowry. Spicy finish of star anise.



93

**Gewürztraminer Grand Cru Schlossberg 2016**

MARTIN SCHAETZEL

Gewürztraminer that comes from the area called Kirrenbourg. The details of the aromas are in fact, linked to the rose and violet. The protagonists instead, are those fruity sensations that are complemented by papaya and quince. In the mouth, again fruity, appears a fresh sensation of passion fruit. Bitter finish from green almond.



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2018

ALSATIAN WINE RANKING BY
LUCA GARDINI THE WINE KILLER

TASTING PERIOD
JANUARY 2018

