

DOMAINE ANDRÉ KIENZLER

RIESLING GRAND CRU GEISBERG



THE ESTATE: The Kientzler domaine is a small, 5th generation family-run estate spread out over the villages of Ribeauvillé, Bergheim, Hunawehr and Riquewihr. The vineyard consists of 13.8 hectares of vines, of which 4.4 hectares are classified Grand Cru. Riesling and Gewürztraminer make up about half of the family's vineyards, and 5 other varieties also contribute to the Domaine's output of approximately 6,000 cases per year. The winemakers' passion for dry and gastronomic wines is revealed in each and every vintage.

GEISBERG SURFACE AREA: The Geisberg has one of the smallest areas (region 8.53 ha) but is also one of the most homogeneous Grand Crus of the region

ORIENTATION: The vines are planted in the direction of the slope and head south

TERROIR: The Geisberg Grand Cru consists of steeply sloped terraces separated by 2-3m high walls. Calcareous sandstone soil with a little marl

CLIMATE: The cool winds at night (Tahlwendala) leaving the valley enable a slow ripening of the grape. The Vosges mountains protect the vines from damp winds coming from the northwest

VARIETALS PLANTED: Riesling (99%) and Pinot Gris

PLANTATION DENSITY: 6,500 plants per hectare

VINIFICATION: All grapes are harvested by hand to ensure that only the healthiest fruit is selected. The grapes are then pressed for about 6 hours with pneumatic press. Cold settling follows for 20 hours without use of enzymes. Fermentation lasts between 2 weeks and 6 months either in typical Alsatians "foudre" or stainless steel tanks.

ALCOHOL: 13.5%

RESIDUAL SUGAR: 5 g/L

WINEMAKER NOTES: "Intense bouquet with a rich and varied aromatic scale, marked by an amazing mineral depth and overall refinement. Texture both ample and precise, with a unique dimension on tasting. The powerful and profound mineral intensity is coupled with a mature and precise acidity. Palate with great tension, intense brightness and purity. The overall framework conveys length, elegance and refinement."

CELLARING POTENTIAL: This wine has an outstanding aging potential, and can be kept for up to 25 years.

2012 REVIEWS: "Noble, deep, and elegant on the nose...displays a highly complex, concentrated, and intense bouquet of lime and almond oil, white and yellow stone fruit extracts, and crushed stones along with some herbal notes. Full-bodied and almost glycerinic on the palate, this is a dry, rich, concentrated, and intense wine with a firm and persistently mineral structure; it has a very persistent, piquant, and salty finish that continues the intensity and concentration of this remarkably tension-filled and terroir-driven wine, which should be aged for another three or five years -- though can be aged for 15 years and more." -**93+pts**, *Wine Advocate*