

Hunawihr Riesling Réserve



History/Geography

Formed in 1952, the Cave Vinicole de Hunawihr co-operative currently has 120 members. Situated around the village of Hunawihr, (9km northwest of Colmar) this co-op consists of family-owned winegrowers with a total vineyard coverage of 210 ha. The calcareous soil provides excellent vine-growing conditions. Located in the foothills of the Vosges mountain range, the region is characterised by undulating hillsides and very little rainfall.

Winemaking Techniques

The grapes are either machine or hand-harvested depending on their location on the sloping hillside. Cool fermentation lasts between 14 - 21 days. In order to preserve the purity of flavour and nuances of character, the wine does not go through malolactic fermentation. Aging on fine lees occurs for a minimum of three months prior to bottling.

Tasting Note

Fresh, complex notes of pear and lime accompanied by white floral tones on the nose. Vivacious acidity at the fore; bursting with zesty citrus flavours on the palate. A long, well-structured finish.

Food Pairings

An ideal accompaniment to fish dishes in a creamy sauce or try with sauerkraut.

Producer

Cave Vinicole de
Hunawihr

Country

France

Region

Alsace

Variety

Riesling

Typical ABV

11.5%

Oak

None

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