



Domaine Moltès Riesling Réserve ALSACE (FRANCE)

Domaine Moltès was founded in 1925 when Antonio Moltès produced his first wines. In 1960, Roland, Antonio's son, took over operation of the estate. Roland restructured the winery, bring new focus to the winemaking processes. He concentrated on the careful finesse of winemaking to produce wines of high quality. Today, his sons, Stéphane & Michael continue this tradition. They carry forth their family's passion of producing elegant wines with great depth & texture.

Grapes: 100% Riesling

Viniculture: Short pruning, grassing, land working. Manual harvesting only. During production gravity clearing out, fermentation in vats or barrels.

Alcohol: 12.5% vol.

Appearance: pale yellow

Nose: Floral & fruit notes with traces of lemon, grapefruit & pineapple

Palate: Tart & lively with lush notes of honey-suckle. A hint of herbal spice on the finish.

Alsace Wine Region of France

Climate: This is the second most northern wine producing region in France, but is not that cool climate wise. Alsace is generally sunny and dry since it lies next to the protective Vosges Mountains.

Alsace was once a part of Germany, so many of the producers, grape varietals, and towns have German names. Alsace is located just over the border from Germany, about 12 miles from the Rhine River.

Alsace is known for its production of dry white wines. Each producer here can make up to twenty or thirty different wines. Producers also tend to make multiple reserve wines. The most common types of white wine produced here are Riesling, Gewurztraminer, Pinot Gris, Muscat, and Pinot Blanc. The only red wine that is noteworthy here is Pinot Noir.

Alsatian **Riesling** wines are the most prestigious and widely planted varietal. The best Rieslings tend to be very dry, broad wine with bold flavors such as minerals, gunflint, and steel. They also have strong fruit undertones of peaches, plums, and citrus. Once aged, they are ripe & richly fruity.