

TERROIRSENSE

WINE REVIEW

2018 Alsace lieu-dit Steinstuck

89+

Bright straw-green. Aromas and flavours of minerals, lime and white flowers. Clean creamy and fresh notes of tarragon, herbs, lime. Long and suave but no real complexity currently and comes across as chunky and monolithic. Obviously, this needs time in a good cellar. A 100% Riesling born off sandstone soil (*grès*) that carries noteworthy residual sugar (18 g/L) buffered well by the 6 g/L total acidity such that the wine seems on the lower end of off-dry. Drinking window: 2024-2028.



Ian D'Agata