



Barmès-Buecher Clos Sand Riesling Alsace

Clos Sand, which is situated near the top of the Grand Cru Steingrüber, has the advantage of slower ripening. Barmès-Buecher Clos Sand Riesling is always recognizably marked by great focus and acidity.

VARIETIES: 100% Riesling

CLASSIFICATION: Alsace AOC

VINEYARDS: From a very steep and south facing vineyard near the top of the Steingrubler Grand Cru vineyard in Wettolsheim. Selection massale utilized for new plantings.

VINEYARD SOILS: Micaceous granite

FARMING: Biodynamic

WINEMAKING: Hand harvested, then triage on sorting table. Gentle slow pressing (duration 12 hours). Stainless Steel fermentation. No malolactic fermentation.

AGING: In stainless steel on lees for 11 months. Light filtration prior to bottling.

