



# DOMAINE ZIND-HUMBRECHT

## RIESLING HEIMBOURG 2019

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Bottling date : February 2021

Alcohol : 12.8°

Residual sugar : 2.9 g/l

Total Acidity : 4.7 g/l H<sub>2</sub>SO<sub>4</sub> / (7.2 g/l Tartaric)

pH : 3.0

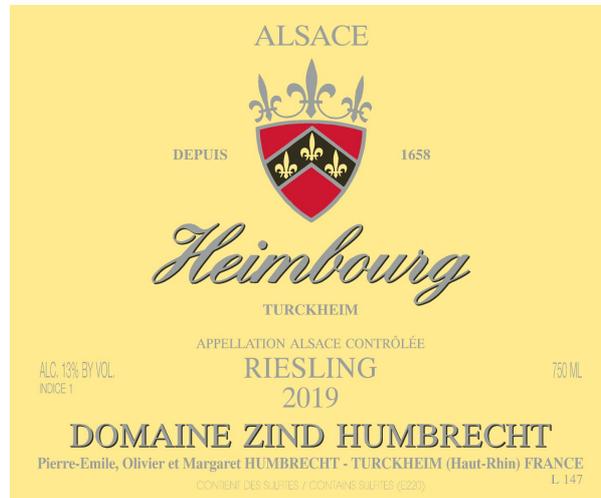
Yield : 26 hl/ha

Optimum drinking period : 2024-2039

Average age of the vines : Planted in 1994

Terroir : Oligocen calcareous

Indice : 1



### Description :

The Riesling is planted on the lower part of the small Heimbourg single vineyard. It is actually the steepest part. The top soil is a siliceous calcareous marl, but quickly the roots reach the Oligocen mother rock that contains a high proportion of limestone making it tough for the vines. The proximity of the mother rock does lower the vigour of the vines significantly, explaining the lower yields achieved in this vineyard. This is arguably one of the most precocious vineyard location in Alsace, but both the valley cool winds and a cooler soil bring a tremendous amount of freshness to the wines. A drier climate in summer makes it also nowadays easier to control the development of noble rot, therefore the wines are getting drier and drier year after year. The fermentation was relatively easy for this wine, the wild yeasts left no residual sugars in this vintage.

**Tasting Notes :**

**2/2021:** pale gold colour. The nose shows a delicate combination of citrus fruit aromas and dry herbs. There is a definite influence from the limestone on this wine, keeping it restraint and discreet in its early days, a character which is enhanced by the long full lees contact until bottling. The palate shows a bright intensity, a vivacious and sapid acidity and fine texture. It feels in harmony and the finish is delicate and inviting yet dry and racy.

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