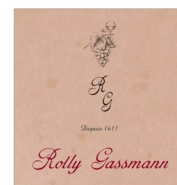


Domaine Rolly Gassmann,  
**Riesling 2019**  
Alsace, France



Grape Varieties	<b>100% Riesling</b>
Winemaker	<b>Pierre Gassmann</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>13g/L</b>
Acidity	<b>8.17g/L</b>
Wine pH	<b>3.13</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Practising Biodynamic, Practising Organic, Vegan</b>

## PRODUCER

While the winemaking history of the Rolly and Gassmann families in Alsace can be traced back to the 17th century, the Domaine was not established until 1967 when these two families were joined by marriage. Now run by second generation Pierre Gassmann, the domaine boasts 52 hectares in the Haut-Rhin region, 40 of which are in Rorschwihr and 10 in Bergheim. The family is known for their remarkable collection of vintages; they age and store up to five years' worth of stock - around 1.5 million bottles - and only release wines that they feel are ready to drink. This particular vision led Pierre to create an impressive new winery, completed in 2019 and nicknamed 'The Cathedral' by the locals. This six-tier, state-of-the-art construction, built into the hillside, has brought their gravity-fed vinification facilities, cellar and panoramic tasting-room under one roof.

## VINEYARDS

The grapes for this wine come from parcels planted on clay, marl and limestone soils in the commune of Rorschwihr. All 21 different types of limestone known in the world can be found in the soils of this village, and the sub-soil there is similarly diverse. These soils, and the particular climate of the sites, were discovered by monks who first made wine here over 400 years ago, and today some of their methods are still used; vineyard activity is carried out based on the position of the moon and stars, with grape maturity and picking determined by the ripeness of the pips, as well as the skins. Organic and biodynamic practices are used to manage the vineyards, although they are not certified.

## VINTAGE

The 2019 vintage was characterised by steady weather conditions which enabled the grapes to ripen gradually and evenly over the summer months. These conditions meant the berries were in perfect health when harvest took place on 8th October. The wines of this vintage are well balanced with a bright acidity.

## VINIFICATION

As the cellar is located 500 metres from the vineyard, the grapes reached in winery in pristine condition. Upon arrival the fruit was gently pressed for 10-12 hours before undergoing fermentation at controlled temperatures of 16-20 °C, using indigenous yeasts. The wine then spent five months on its lees, to add texture and complexity, until the following April and continued to age in the cellar for a further six months before bottling and release.

## TASTING NOTES

This wine is a bright lemon in colour with youthful reflections. On the nose are expressive notes of white and yellow flowers and fresh citrus fruit. The palate is concentrated and complex, with fresh stone fruit characters, a well-balanced acidity and a touch of saline on the finish.