



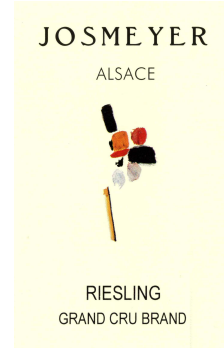
VINS D'ALSACE JOSMEYER

*Wine made from organically and
biodynamically grown grapes*

RIESLING GRAND CRU BRAND 2008

THE RANGE

Range : Grand Cru



VINES

Terroir : This relatively well protected hillside vineyard behind the village of Turkheim, has a south-southeast exposure. Its deep granite soil is laced with black mica and gneiss. Flinty and of moderate acidity (Ph 5.8) the soil is rich in phosphates with little potassium or magnesium. The wines produced from this vineyard are regal yet lively, fine-structured, pure and incisive. A restrained palate of subtle complexities.

Age of vines : 40 ans

Grape Variety : Riesling

THE WINE

Sugar level : 9 g /l

Alcohol level : 12,5 % / volume

Acidity level : 8,3 g /litre (tartaric acidity)

Yields : 40 hl / ha

Name : The name of BRAND means fire.

Vintage : Beginning of the year is quiet mild. The “real” winter only starts end of January until mid February. The second half of the month is mild and the rose’s buds start to grow... but the winter make’s a come-back in March with some more snow. In April, the weather is mild and rainy. May is warm and humid. Vines are growing very well and blossoming begins around the 13th of June what makes 2008 a “normal” year. From July to mid august, the weather is humid and unstable. The big pressing of mildew requires a constant vigilance. During the second half of August and beginning of September, we have a nice and warm summer which allow a good ripening of the grapes. The 13th of September we have a very rainy day with 40 mm in 24 hours... We were scared of a quick degradation of the grapes but a very nice period, cold and dry, followed and saved the 2008 vintage. The harvest begins on Tuesday 16th of September. The 2008 vintage looks great. Wines are very well – balanced with a great body and a fine and ripe acidity.

Vinification : The grapes were hand picked and whole-bunch pressed very slowly and gently in pneumatic presses over 5-8 hours to give a clean must and a beneficial amount of skin contact. Transferred to thermo-regulated stainless steel tanks the juice then began a natural fermentation using only its own natural yeast which lasted for one month. The fermentation was initially temperature controlled but was eventually allowed to proceed at its own pace to allow the wine to develop its own character and complexity. The wine stabilized in stainless steel tanks naturally during the winter season and, following a very gentle filtering, was bottled in March 2007 before the heat of summer to preserve the natural carbonic gas (a natural anti-oxidant). Malolactic fermentation is always avoided at Josmeyer and no chaptalization takes place.

Wine Tasting :

Food Pairings : Seafoods, fish, sushis, sashimis, carpaccio or tartar of fish, goat cheese