

Haag



Riesling Les Encrines

2021

TASTING

Sight: Light yellow.

Perfumes: Fine, virile, freshness expected. Citrus, white flowers. Mineral evolution.

Taste: Dry, keeps a fresh backbone and a great tension. Delicate bouquet of citrus, pine tree and hints of resin in the finish.

FODD MATCHING

- Oyster
- Salads with goat's cheese
- Smoked fish, grilled fish or cooked in wine sauce,
- Roast poultry or cooked in sauce
- Italian dishes
- White meat
- Choucroute
- Cantonese seafood cuisine or sashimiGoat cheese

TECHNICAL CHARACTERISTICS

- **Alcohol:** 12.5% vol
- **Sugar:** 4g/l
- **Acidity (AT):** 9
- **Temperature :** 8-10°C
- **To keep:** 8 years
- **Terroir :** Limestone
- **Culture:** Sustainable viticulture (Terra Vitis), HEV Certification (High Environmental Value)[]

Sucrosité : Sec

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