

Boeckel 2017 Riesling

WineWise Code	FEB-RIE17
Country	France
Region	Alsace
Color	White
Alcohol by Volume	12.66
Acidity	6.46
Residual Sugar	1.7
Closure	DIAM
Annual cases produced	1500
Varieties	100% Riesling
Pumpover or Punchdown?	No
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	4 weeks
Aging method	Cask 100%
Aging duration (months)	5
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Malolactic	No
Added Sulfur	Yes
Soil Type(s)	Calcareous
Elevation (meters)	200
Vineyard Aspect	Southeast
Vine age (years)	30
Vine Yields hl/ha	70
Farming practices	Conventional
Grape Picking	Hand-harvested

WineWise Notes:

Amazingly good entry-level dry Riesling. Beautifully scented, substantial, clear, juicy and delicious, at an insanely low price. Country Riesling in its Sunday best..



Notes from the producer:

For 400 years the Boeckel family has had its roots firmly planted in the terroir of Mittelbergheim. In 1853, Frédéric Boeckel, an established winemaker from the centre of the village, founded the business which is today managed by the brothers Jean-Daniel and Thomas Boeckel, who are the fifth generation.

WineWise Notes on Boeckel:

This ancient family firm has become a dependable source for some heart-warmingly traditional examples of Alsace wines. In recent years, they have systematically converted all their own holdings to certified organic viticulture, though they continue to buy a significant proportion of other grapes from long-term partners. The wines are full-flavored, varietally distinct and properly dry. They offer a price-quality ratio that is hard to beat. Now that the 23 hectares are fully organic, a new range of wines under the name “Midelberg”, an ancient dialectal name for their beautiful village, has been released with a striking label and bottling under screw-cap



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