

Arthur Metz

depuis 1904

HELFRICH

Designation :	RIESLING - ALSACE
Vintage :	2015
Grape varieties :	Riesling ; the fine wine par excellence.
Origin :	The Alsace vineyard is located at the foot of the Vosges. Due to its location, it is one of the most northern vineyards in France.
Vinification :	The grapes are harvested when ripe. 1 to 2 week alcoholic fermentation, with yeasting in selected yeast and at controlled temperatures. No malolactic fermentation. The wine is then racked, filtered and bottled.
Soil :	Alsace has a mosaic of soils, all very different from each other.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Golden yellow
 Nose :	Fresh, fruity, with mineral, and citrus touches.
 Palate :	Fruity, lively, mineral.
Recommendations :	Serve with seafood, fish, Alsace sauerkraut with meat, baeckeoffe.
Serving condition in C° :	8-10°
Alcohol content :	12
Cellar potential :	2-3 years
Acidity G/L :	0



Product code :	361016
Bottle type :	0,75 FLUTE A VIS FM GRAV CIGOG
Capacity :	0.75 L
Empty bt weight / size in mm :	0.46 Kg / L 76 x l 76 x h 333
Full bt weight :	1.21 Kg
Case weight / size in mm :	14.9 Kg / L 316 x l 242 x h 344
Cubic Capacity :	0.026 m ³
Units per Case :	12
Number of layers :	5
Number of cartons per layer :	15
Number of cartons per palett :	75
Palett weight :	1117.5 Kg
Bottle Barcode :	641586335805
Carton Barcode :	641586335805

