



DOMAINE ANSEN Riesling Lerchensand

REGION/ ORIGIN	Alsace AOC Westhoffen	WINEMAKER	Daniel Ansen
VINTAGE	2018	WINERY ESTABLISHED	2010
VARIETALS	100% Riesling	VINEYARD(S)	Estate fruit
ALCOHOL	14%	AGE OF VINEYARD(S)	Planted in 1956 & 1990
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Keuper (very salty clay & gypsum)
AGING	12 months	ELEVATION	280-320 meters
BARREL TYPE/ YEARS IN USE	No wood	FARMING METHODS	Organic certified
FILTER/FINING	Single light filter No fining	TOTAL PRODUCTION	1,992 bottles
TOTAL SULFUR/ RS	42 mg/l 1.7 g/l	HARVEST TIME	October 5th

The Ansen family's earliest recording of grape growing was in 1603, when Lauren Ansen wrote about his wedding, and how he had a vineyard planted in the fields for wine (13 generations ago)

In the northern most hills of the Alsace AOC of eastern France, *Domaine Ansen* has been a family of grape growers, fruit orchard farmers, cattle raisers, and all things in between for over 400 years. In the mid-nineties, Daniel Ansen set out to learn the trade of winemaking, spending time not only in Alsace, but also Australia, the United States, and Bordeaux, where he went to enology school. In 2010 he moved back into the old family house with his wife Karine and took over the fields from his father, looking forward to converting everything to organic viticulture, and starting to make wine from their grapes that had always gone to a local cooperative. Slowly expanding in Alsace's diverse land, Daniel farms 8.5 hectares, in 40 plots (some are as small as 2 rows of vines), to 8 grape varieties, on 3 different soil types (black clay, limestone, and sandstone). Careful hand harvesting, the use of stainless steel for natural fermentations and aging, and very little (to zero) sulfite use in the finished wines, he lets each grape express their natural characteristics to the fullest, be it laser acidity, sweet ripe fruit, or a combination of both.

'Nature is different every single year, so I don't want (or expect) to make the same wines every year'
– Daniel Ansen

The 2018 *Domaine Ansen 'Lerchensand' Riesling* comes from a single small plot of vines where the soil is based on Triassic marl named Keuper. On this southeast facing hill, not only are pieces of gypsum found in this rich soil, but the gray, mauve, and yellow clay is also extremely rich in salt content. In the cellar the grapes are pressed and naturally ferment in stainless steel tanks and remain with the lees for about 12 months before a light filtration and bottling. The finished wine is deeply complex, bone dry, and so very satisfying. The aromas come across with lime zest, fresh lemon, yellow apple, green pear, and wet stone. In the mouth, there is a delicate balance between the fresh mineral-driven acidity and the incredible weight and texture that takes the palate on a journey through to the end. Sensationally fresh and vibrant, this Riesling can pair with an exciting amount of different cuisine.