

Marcel Deiss

France - Alsazia - Bergheim



ROTENBERG PREMIER CRU

Mixed planting of Riesling and Pinot

Production area: Bergheim

Terrain: oolite calcarea, terra rossa Harvest: manual Vinification: Full cluster crushing and fermentation of grapes with indigenous yeasts in large oak barrels Refinement: 12 months on fine lees in oak barrels Color: giallo dorato Fragrance: Mineral, intense and aggrandized, with hints of orange peel Flavor: Warm, enveloping, savory and fruity, with intense minerality and delicate lemon notes

Alcoholic Grade: 12,5% vol



Ownership/Founders Famiglia Deiss / Marcel Deiss Start of Activity 1947 Vitiviniculture Certified Organic / Biodynamic Hectares 45 Bottles produced 200.000

