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since 1640

Riesling 2015

Alsace wine

Appellation d'Origine Contrôlée

Selected by Bettane et Desseauve guide

Golden in colour, with glints of white gold. The tears are pleasingly wide.

The fresh and elegant nose reveals hints of citrus; both pink grapefruit and lemon. One remarks a bouquet of lacy white flowers with notes of elderflower and linden blossom. An attractive minerality concludes this first approach.

On the palate, one distinguishes the same citrus and flower aromas on a beautifully ripe base. The flinty mineral aromas represent the Riesling character here without going towards petrol notes. A lovely point of freshness gives way to a prolonged finish and aromatic persistence.

This is an outstanding gastronomic wine; dry without being aggressive, fresh and elegant, in complete balance.



Serving temperature: 8 – 10°C



Drinking window: 4 – 5 years



Food-wine pairings: This Riesling would be a wonderful accompaniment to fish, shellfish or – why not? – a plate of sushi.

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