Boeckel 2021 Riesling Brandluft ORGANIC

| WineWise Code | FEB-RIB21 |
|-------------------------|-------------------|
| Country | France |
| Region | Alsace |
| Color/Style | White |
| Farming Practices | Certified Organic |
| Varieties | 100% Riesling |
| ABV | 12.37 |
| Residual Sugar | 5.9 |
| Acidity | 6.9 |
| Closure | DIAM |
| Case Size | 12x750 |
| Pricing | Discountable |
| Destemming | Whole Cluster |
| Fermentation Vessel | Stainless Steel |
| Fermentation Duration | 20 days |
| Aging Method | Cask 100% |
| Aging Duration (months) | 12 months |
| Filtered | Yes |
| Fining Agents | None |
| Yeast | Native |
| Lees Contact/Stirring | 10 months |
| Malolactic | Yes |
| Added Sulfur | Yes |
| Vineyard Name | Brandluft |
| Soil Type | Calcareous |
| Elevation (meters) | 250 |
| Vineyard Aspect | Southeast |
| Vine Age | 45 |
| Yields (hl/ha) | 45 |
| Picking | Hand-harvested |
| Annual Production | 8000 |

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:

This lieu-dit was the first sold by Boeckel in the 19th century and holds a special place in their pantheon. Its highly complex soils on a sandy base give rise to a hauntinglyscented wine with a finesse suggestive of a Grand Cru (as with the Clos Eugénie below). The 2021 vintage brought a marked mineral charge to the wines, heightened by the elevated acidity of the year.

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.

