

Grapes

100% Riesling

Region/Appellation

AOC Alsace

Alcohol by volume

14%

Residual Sugar

0.25 g/l

pH

3.12

Total Acidity

6.29 g/l

Drinking Window

2025 - 2025

Tasting Guide



Tasting note printed

04/09/2025

Via Saint-Jacques Riesling, Alsace 2018 6x75cl

Winemaker Notes

A classic Riesling, with aromas of citrus, spices and pineapple. The acidity is frank and the finish exhibits salty notes and is very aromatic.

Vineyard

The steeply-sloping plots of Riesling Via Saint-Jacques are located in the communes of Reichsfeld and Bernardvillé and happen to lie close to one of the Chemins de Compostelle routes. The grapes are therefore from a terroir of blue schist which is unique in Alsace and dates from the Precambrian (over 542 million years ago)

Winemaking

The grapes are harvested Hand into 20kg boxes. Vinification starts with a long pressing, then a static cold settling is carried out. Fermentation takes place thanks to native yeasts. Malolactic fermentation is complete. The wines from Domaine de Schieferkopf undergo full malolactic fermentation and are characterized by their late ripening terroir which enhances the complexity and round structure of our wines. The malolactic fermentation brings out the minerality from the blue schist terroir. The wine is aged for 10 months in big casks (foudres).

Vintage

In spite of this rainfall, alternating rain and dry weather (combined with highly targeted organic treatment) mostly avoided disease and gave us optimal plant health conditions right through to the wine harvest.

Food match

Works well with dishes that have a hint of spice.

