

# Domaine Stoeffler

## TECHNICAL INFORMATION SHEET

Domaine  
Stoeffler

**Wine name** Riesling

**Vintage** 2009

**Appellation** Alsace Lieu-dit Muhlfurst (1st Cru Level)

**Blend** 100% Riesling

**Origin of grapes** Hunawuhr, 40 years old vines

**Soils/Number of plots** Limestone and Marlnes. With some small quartz stones

**Size of vineyard** 45Hl/Ha

**Treatments in vineyard** Organic and practicing biodynamie

**Farming techniques** Guyot

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**Date of harvest** September

**Method of harvest** 100% Manual

**Method of pressing** Slow Pneumatic Press

**Pre-fermentation techniques** None

**Length of maceration** None

**Fermentation vessel** Natural alcoholic fermentation in oak foudre

**Malolactic fermentation** Yes

**Period of contact with fine lees** 9 months

**Yeasts** Natural

**Vinification method** Natural fermentation with temperature control

**Filtration and fining methods** No finning. Only a slight filtration on sintered cellulose filter

**pH Level** 4.3g H<sub>2</sub>SO<sub>4</sub>

**Alcohol** 13.60%

**Residual sugar** 6.6g/L

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**Racking** Static raking for 12 hours

**Time of ageing** Aged 10 months in foudre

**Size of barrels** 3,000 liters foudre

**Number of bottles produced** 5,000

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**Tasting notes** Complex notes of jammy grapefruit, stony and spicy. Rich palate, fruity with still a little spice. Very well balanced.

**Vintage notes** 2009 is a warm year. Less acidity and more sugar level in the wines. Except the cool slope exposure and old vines and limestone soil.