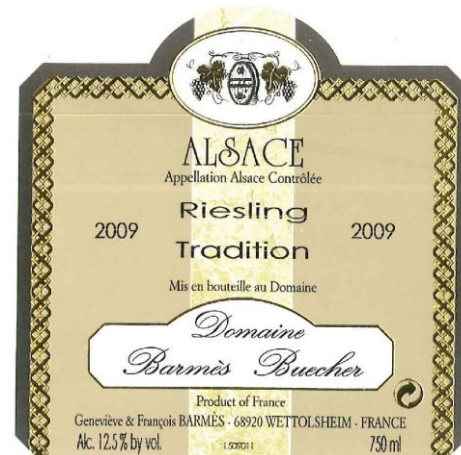


An Integrity Wines Selection

Domaine Barmès Buecher Riesling Tradition 2009 Biodynamic Vins d'Alsace

- **Appellation:** AOC Alsace
- **Varietal:** 100 % Riesling
- **Age of Vines:** 27 yrs.
- **Surface:** 1.10 ha
- **Harvest:** Manual
- **Yield:** 74 hl/ha (5.3 tons/ acre)
- **Production:** 10000 bts.
- **Vinification:** Traditional with elevation on fine lees



Soil: Clayey limestone from the Oligocene; mainly chalk, but with sandstone or flinty substrates. Rosenberg is a terroir of fairly deep soil, with limestone rocks covered with small parcels of sandstone or flint. The limestone confers power; the clay gives fatness, the sandstone & flint, minerality, subtlety and breeding.

Exposition: Gentle to moderate slope facing East-north-east. This is a vineyard whose E-N-E exposure confers finesse and elegance. It is caressed by northerly winds when they are present.

Winemaker: François Barmès

Winemaking: Completely biodynamic. No weed killers or chemical fertilisers are used. If needed, the Barmès make their own biodynamic treatments to use. Treatments are carried out using plant extracts: - nettle, horsetail, osier, yarrow, camomile and valerian. If there is bad fungal attack, copper is also used.

Acidity: 6.2 g/l

RS: 6.3 g/l

Alcohol: 12°5

The grapes are sorted by a team of 6 to 10 people who in turn remove the few remaining damaged berries or grapes gathered by the harvesters. The wine is then gently pressed in a pneumatic press for 6 to 16 hours. No chaptalisation, no fining, no enzyme treatment, and no yeast addition are needed.



The different lots of juice are put into small vats. A light racking is carried out after 12 hours. Racking, filtering and bottling are always carried out on a waning moon. Temperature controlled fermentation lasts from 2 to 12 months. The wines are racked about 1 month before being bottled, at which point a light filtration is carried out.



***For more information please contact us at www.integritywines.net, or
Call us at 404.808.8788.***