

RIPE WINE IMPORTS

Representing Independent Premium Estates



RIESLING JADE 2019 AOC Alsace, France



Established in the small village of Wettolsheim, the EHRHART family has been farming the diverse terroirs of Alsace since 1725. Philippe and Corinne Ehrhart farm their 25 hectares among 11 different villages with plenty different kind of soils, including 4 terroirs of Grands-Crus like HENGST, BRAND, SCHLOSSBERG and GOLDERT. All the terroirs are vinified separately to preserve the tipicity of each of them. All wines have been certified as organic since 2010 and biodynamic since 2012. Their kids Florian and Margot joined the family estate and are now the new generation of winemakers.

Smoky lime, peaches, nectarines - so much generosity of fruit but the strict discipline of the acidity and steel and wet-rock minerality take the wine into an almost breathless tension of held-back expectancy. Like an athlete waiting to explore out the starting blocks. A fabulous wine that delivers way above its pay grade. Drink 2021-2026
Tamlyn Currin for Jancis Robinson - June 2021 - note 16.5/20

This cuvée is a nod to the new generation, the little Jade born in 2016

Alsace Riesling is recognized as one of the world's finest white wine varietal.



Certified Organic by Ecocert France and Biodynamic by Demeter



Hand harvested



100% Riesling



Vines are on average 56 years old



Only Strainless steel tanks to preserve the fruitiness of the grape and the tipicity of the terroir



Yield : 52 hl/ha



Rich sandy alluvial clay deposits locally covered with silt and loess



Annual production for this vintage : 5 600 bottles



After hand picking, the grapes are pressed immediately to extract the maximum aromatics and retain the bright fruit qualities. We use 2 pneumatic presses, so we can press very slowly for 4 to 5 hours. We use only native yeasts and the fermentation ranges from 1 to 4 month, sometimes longer. All the white wines are aged for 6 to 9 month on fine lees in stainless steel tanks with some batonage one or twice a month.