JOSEPH FREUDENREICH
VINS D'ALSACE

Rouge d'Alsace
2024

Appellation: AOC Alsace
Type: Dry Red

TECHNICAL CHARACTERISTICS
Alcohol: 13.5%
Residual sugar: < 2 g/L
Acidity (Tartaric): 6.2 g/L
Harvest: Hand-picked

Vinification
Manual harvest, followed by several weeks of maceration in tank with regular pump-overs and punch-downs. Gentle pressing and ageing on fine lees in barrels for 9 months. Bottled at the estate.

Tasting notes
Appearance: Deep red with garnet highlights.
Nose: Deep and refined, combining ripe morello cherry with sweet spice. With aeration, more complex aromas emerge — vanilla, tonka bean, and a subtle touch of toasted, well-integrated oak.
Palate: Generous and full-bodied on the attack. The wine shows power and character, supported by well-built, smooth tannins. A rich aromatic palette unfolds: ripe blackberries, spice, a hint of liquorice. Barrel ageing adds depth and texture, extending the palate without overshadowing the fruit.

Finish: Long and flavourful, lingering on notes of black cherry and cocoa.

Ageing potential
Can be cellared for up to 10 years.

Serving temperature
15–16 °C

Food pairings
Duck breast, pork tenderloin with rich jus, lamb tagine with dried fruits, aged cheeses (Tomme, Comté, semi-aged Cantal).