

Zind Humbrecht

A granite-born Riesling of finesse and drive, the 2022 Sommerberg reveals crystalline purity, taut energy, and a vibrant length, emblematic of its exceptional terroir.

DOMAINE
ZIND-HUMBRECHT

95



Alcohol :12,80 %

Composition: 100% Riesling

Riesling Sommerberg 2022

Alsace, France

Region and Vineyards

The Sommerberg Grand Cru lies above Niedermorschwihr and Katzenthal, in the foothills that climb towards Trois-Épis. Known since **1214**, it has been renowned for centuries and was strictly delimited by the 17th century. Its **steep, terraced slopes of weathered granite** create a poor, well-drained soil that forces vines to root deeply, resulting in wines of striking aromatic expression and mineral precision.

Sommerberg is particularly celebrated for Riesling, though its granite soils can also host Pinot Gris, Gewurztraminer, and Muscat with success. Rieslings here are typically **aromatic, elegant, and succulent**, with a precision that distinguishes them from the richer, more opulent wines of limestone or marl terroirs . The combination of altitude, slope, and exposure allows for a **late ripening climate**, preserving acidity while delivering concentrated fruit.

Winemaking

Zind-Humbrecht cultivates Sommerberg according to **organic and biodynamic principles**, ensuring minimal intervention to allow terroir expression. The **2022 vintage** was warm and dry, yet Sommerberg's altitude and granite soils provided freshness and balance. Like the domaine's other Rieslings, the wine is **100% Riesling**, fermented with indigenous yeasts in large oak foudres and aged sur lie for 12 months.

Alcohol levels for 2022 Rieslings remain moderate (around **12.5-13 % vol.**), acidity is vibrant, and residual sugar is minimal, making the style resolutely dry. The granite influence imparts a distinctive **mineral backbone** and a crystalline clarity to the wine's structure, ensuring both early approachability and long-term cellar potential .

Tasting Notes

- **Color:** Pale yellow with silvery reflections.
- **Aroma:** Expressive and floral, with citrus zest, white peach, crushed stone, and a delicate herbal lift, framed by the granite's signature minerality.
- **Palate:** Lithe and focused, offering ripe citrus, pear, and subtle tropical hints. The texture is mouthwatering, carried by crystalline acidity and a long, saline, granite-driven finish.

DOMAINE
ZIND-HUMBRECHT

Riesling Sommerberg 2022

Did you know?

The Sommerberg has been admired since the Middle Ages, with its reputation so strong that it was one of the earliest Alsatian sites to be officially delimited. Today, producers like **Albert Boxler and Zind-Humbrecht** uphold its fame, crafting Rieslings regarded among Alsace's finest .

Wine Pairing Ideas

- **Fresh oysters with mignonette:** saline minerality heightens the briny freshness.
- **Trout with almonds:** acidity and citrus notes cut through the richness of the fish and nuts.
- **Thai green curry with shrimp:** vibrant aromatics and acidity balance spice and coconut.
- **Goat cheese crottin:** minerality and freshness complement tangy, earthy flavors.

95

Robert Parker (RP) : 95 Points (2022)

The 2022 Sommerberg Niedermorschwihr Riesling opens super aromatic, finely saline and slightly flinty on the nose that is reminiscent of a fruit salad in a granite bowl. Full-bodied and lush on the palate, this is a textural, very fine, round and juicy-elegant Riesling with rather smooth acidity yet fine bitters and tannins and a saline finish. Due to hail, only 27 hectoliters per hectare could be harvested. 12.8% alcohol. Natural cork. Tasted at the domaine in April 2024.