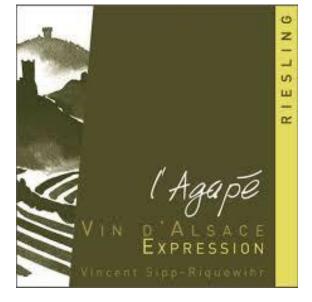
# the wine trust

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### **Domaine Agape Overview**

Owner: Vincent Sipp Country: France Region: Alsace Founded: 2007 Annual Production: 5.500cs

**Description:** Domaine Agape was founded a decade ago by fourth-generation Alsatian winemaker Vincent Sipp. The domaine comprises approximately 10 hectares spread across some of Alsace's top vineyard sites, including over three hectares of grand crus. Sipp's winemaking philosophy emphasizes sustainable, organic methods in the vineyard and true expression of terroir in the bottle. All of Domaine Agape's wines are made from estate-grown grapes.

## Wine Notes – 2018 Domaine Agape Riesling Expression Alsace (Bio-Dynamic)

Agape's Riesling Expression is a made from grapes grown in the mineral-rich clay and limestone soils north of Ribeauville in an exceptional vineyard that is currently under review for inclusion as a classified ("cru") plot. Agape's two hectares of 50+ year old vines have a southwestern orientation, offering excellent sun exposure. True to Agape's low-intervention philosophy, the vineyards are managed close to nature's cycles to produce clean, concentrated grapes naturally. Starting in 2017, the vineyards have been in Bio-Dynamic conversion and were approved for full certification in 2020. While made for everyday enjoyment in an unoaked, fruit- and mineral-driven style, the wine also has a complexity and nuance rarely found in such an accessibly priced offering.

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**90 Points** - The reine-claude plum and mirabelle aromas pull you into this charming, light and bright Alsace dry riesling that's so refreshing and has the balance to be an all-rounder with lighter dishes.

Varietal Composition:	100% Riesling
Vineyard Region:	Alsace, north of Ribeauville
Vine Age / Yields:	50+ years / 60 hl/ha
Production Volume:	1200 cases per year on average
Vineyard Characteristics:	Clay-limestone (argilo-calcaire)
Wine-Making / Vinification:	100% and-harvested, whole-cluster pressed, certified bio-dynamic
	Two-week temperature-controlled fermentation in INOX stainless steel tanks
	Six months aging in stainless steel, no fining, Kieselguhr filtration
Alcohol / Volume:	13.0%

#### **Technical Specifications**