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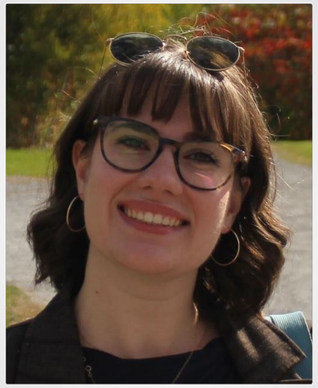
Riesling 1v1

McGill Wine Society



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Your Wine Society



Charlotte
President



Nicole
VP Finance



Anya
VP Internal



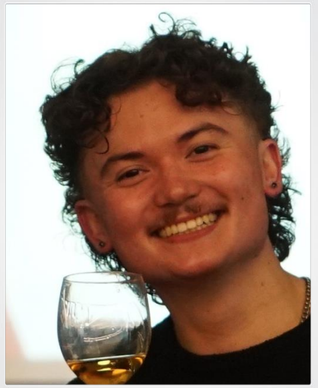
Benji
VP IT



Nolan
VP Oenology



Valerie
VP Oenology



Davis
VP Comps



Daphne
VP Events



Finn
VP Events



Annie
First Year Rep



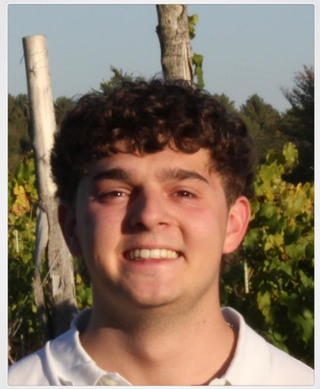
Florence
First Year Rep



Phillipe
VP External



Kate
Dir. of Comms



Francesco
Dir. of Comms

Land Acknowledgement

The Wine Society and SSMU operates as part of McGill University, which is located on the unceded territories of Indigenous peoples, including the Haudenosaunee and Anishinaabe nations, which has long served as a site of meeting and exchange. The SSMU recognizes and respects these nations as the traditional custodians of the lands and waters on which it is located. It is the responsibility of settlers to work to understand and fight against the ways in which colonial violence manifests in all facets of life, including but not limited to, uplifting and amplifying Indigenous voices.

Riesling

- A white grape with origins in the Rhine region in Switzerland.
- The grape is very aromatic, displaying flowery, perfumed and acidic notes.
- Used solely in white wine, making anything from dry to sweet, as well as sparking white wine.
- It is considered one of the big 3 white grapes: Chardonnay and Sauvignon Blanc



Riesling – Why a 1v1

- Depending on where Riesling grows, the taste changes drastically
- Cooler regions: Model, Germany
  - Apple, tree fruit notes, pronounced acidity often balanced through sugar
- Warmer region: Thermenregion, Austria
  - Citrus, peach
- Clare and Eden Valley, Australia
  - Characteristic lime notes



Riesling– Aging

- Riesling wine is often consumed when young, carrying aromas of green/other apples, grapefruit, peach, gooseberry, honey, rose blossom, and even cut grass
- Often very crisp due to its youth and high acidity
- Sweet Riesling and high-quality dry Riesling can age exceeding 100 years and still taste exceptional.

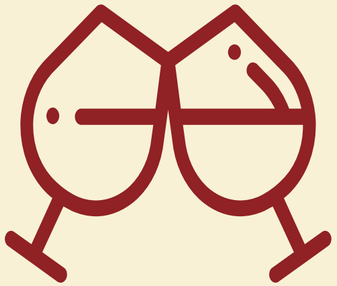


Tasting Tips

- Hold your glass by the stem as to not alter the temperature of your wine
- Cheers bowl-to-bowl to limit breakage
- Swirl your wine to open up more aromas for a better smelling/tasting experience
- After smelling your wine, take a big enough sip to cover your palate with the wine
- Swallow or spit your wine, think about what you tasted!
- Was it fruity? Spicy? Minerally? Talk about it!

1. 

2. 

3. 

Pure vs Mixed

- Pure Riesling is made with just one grape variety, making it more crisp and acidic as well as a more straight forward experience when it comes to aromas.
- Mixed Riesling is a blend of Riesling with other grapes, Due to the mixing, it is often more complex, sweeter and layered in aromas.



Slido – Wine 1 & 2

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/35sPJ2JeXX2JSP9QsMP6HT #2665522

Wine No. 1 - Overview

: Hugel Riesling

: Riesling 100%

: 2023

: Alsace

: France



Wine No. 1 - Specifics

: Price: 21,10$

: Sugar: 2,5 g/L

: Alcohol: 12%

: Smoked ham and Salmon with pear

: Lemon, green apples, minerals



Wine No. 1 - Vivino

What does this wine taste like?

Light	Bold
Dry	Sweet
Soft	Acidic

Citrus, lemon, lime
746 mentions of citrus notes

Green apple, apple, pea...
668 mentions of tree fruit notes

Minerals, stone, honey
536 mentions of earthy notes

Straw, grass, gooseberr...
101 mentions of vegetal notes

Pineapple, tropical, ly...
95 mentions of tropical notes

Cream, cheese, oil
52 mentions of yeasty notes



Wine No. 2 - Overview

: Pfaff Black Tie Riesling

: Riesling 50% , Pinot Gris 50%

: NA

: Alsace

: France



Wine No. 2 - Specifics

: Price: 20,95$

: Sugar: 3,9 g/L

: Alcohol: 12.5%

: Sushi, Salad with Salmon

: Floral notes, honey, lime, pear



Wine No. 2 - Vivino

What does this wine taste like?

Light	Bold
Dry	Sweet
Soft	Acidic

Pear, apple, green appl...
134 mentions of tree fruit notes

Citrus, lemon, lime
86 mentions of citrus notes

Minerals, honey, stone
63 mentions of earthy notes

Pineapple, lychee, trop...
41 mentions of tropical notes

Cheese, cream, yeast
18 mentions of yeasty notes

Butter, vanilla, cedar
12 mentions of oaky notes



Slido – Wine 3 & 4

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/35sPJ2JeXX2JSP9QsMP6HT #2665522

Wine No. 3 - Overview

: Riesling Trocken Dönnhoff

: Riesling 100%

: 2024

: Nahe

: Germany



Wine No. 3 - Specifics

: Price: 26,85$

: Sugar: 7,7 g/L

: Alcohol: 11.5%

: Avocado and shrimp, Seafood Paella

: Acacia flower, honey, lemon confit, lime, smoke



Wine No. 3 - Vivino

What does this wine taste like?

Light	Bold
Dry	Sweet
Soft	Acidic

Green apple, pear, appl...
1047 mentions of tree fruit notes

Citrus, lemon, lime
832 mentions of citrus notes

Minerals, honey, stone
719 mentions of earthy notes

Pineapple, tropical, ly...
135 mentions of tropical notes

Gooseberry, straw, gras...
66 mentions of vegetal notes

Honeysuckle, elderflowe...
63 mentions of floral notes



Wine No. 4 - Overview

: Pas Sages Riesling

: Riesling 100%

: 2022

: Quebec

: Canada



Wine No. 4 - Specifics

: Price: 17,95$

: Sugar: 8,8 g/L

: Alcohol: 12,5%

: Shrimp and Avocado tacos, Cured meats

: Granny Smith apples, lemon, lime



https://www.saq.com/fr/11599231

Wine No. 4 - Vivino

What does this wine taste like?

Light	Bold
Dry	Sweet
Soft	Acidic



For lack of Vivino tasting notes, we can view some comments:

★ 3.8

Pretty good dry Canadian Riesling. Medium yellow colour. Green apple and lemon in taste. Light body. Medium acidity and low residual sugar. 12,5% ABV. Pleasnt finish. Paired with boiled lobster.

★ 3.7

This wine actually coming from Quebec. Lemon yellow colour with green hue. Fresh, intensive nose shows notes of lemon, apricot, white peach, pineapple with floral and subtle dairy tones. Medium bodied, vibrant, crispy palate of good intensity, tangy mouth watering with zesty grapefruit character, notes of lime and lemon with steely mineral background, razor sharp acidity and salty edges. Finish is long, smooth, slatey and lingering with light spicy tone on the aftertaste. Alc: 11%

Questions? Come see us!

- Looking for some more Riesling recommendations?
  - Something dry and orange? Try Siegloch Sandhase Riesling Trocken 2020 (34,00$)
  - Something sweeter and elegant? Try Joh. Jos. Prüm Mosel Kabinett 2023 (58,75$)

Let us know what you think!



Join us at our upcoming events:

Apr. 1. Bourgogne Blanc 101

Apr. 10. The Grape Gatsby

Apr. 15. Rhône 101

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Thank You!

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