

# THE SWEET REALITY



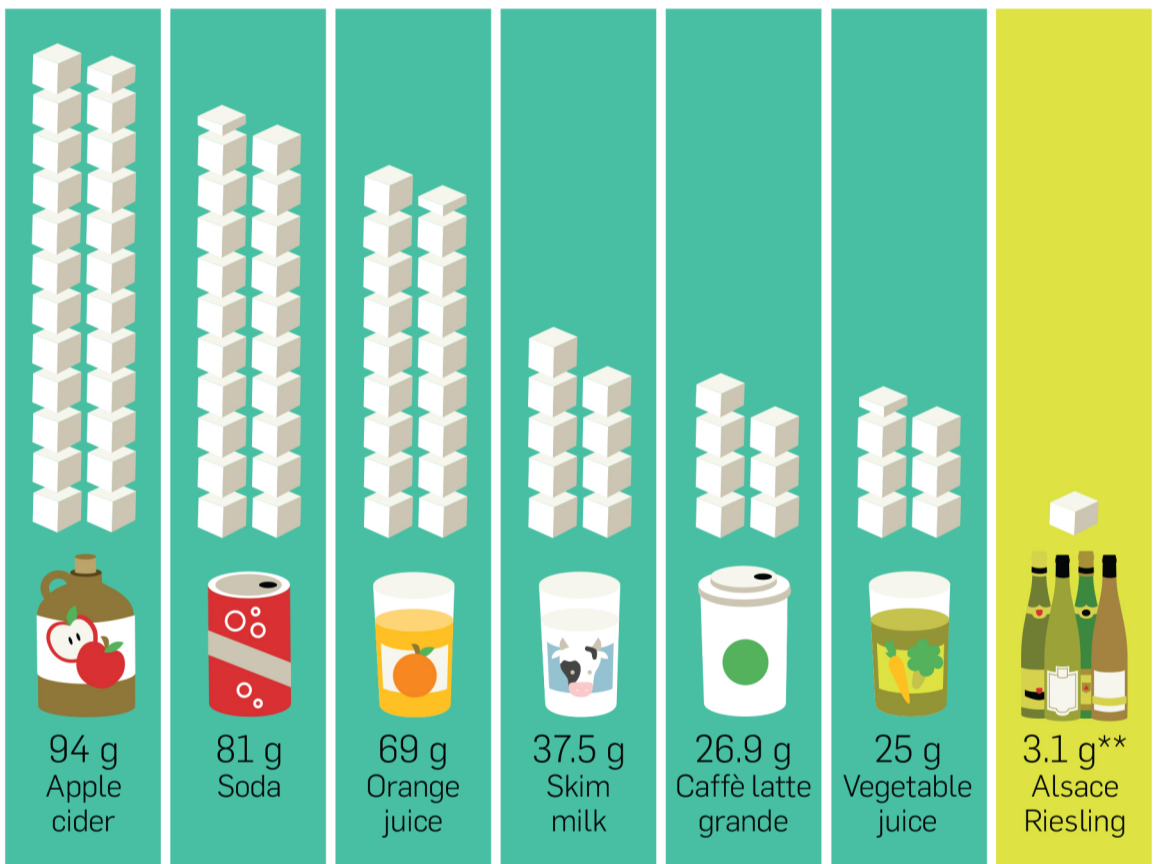
THINK ALL ALSACE RIESLINGS ARE SWEET? BECAUSE THEY'RE NOT!



1 SUGAR CUBE = 4 G\* OF SUGAR

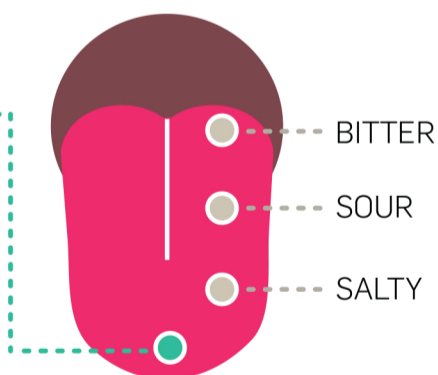
## WHAT IS ACTUALLY SWEET?

If our favorite sips were in 750 ml wine bottles, here's how much sugar we'd be drinking:



## THE SWEET SPOT

Sweetness is tasted on the tip of your tongue.



## ACIDITY COUNTS!



The balance of sugar and acidity in wines effects what you taste. Wines with higher sugar can still taste dry if they have high acidity.

## ALSACE RIESLINGS: YES, THEY'RE THAT DRY!

Wines are dry with up to 6.75 grams of residual sugar per bottle with balanced acidity.\*\*\*

\*G = grams. \*\*The average of the top four Alsace Rieslings in the U.S.

\*\*\*Residual sugar is the left-over sugar that isn't converted to alcohol. Obtained from an EU regulation.

