

# MUSCAT ALSACE

AOP ALSACE

Fine and fresh wine with aromas of boxwood and mint.



<b>Food Pairing</b>	Aperitif but also with asparagus
<b>Designation</b>	AOP Alsace
<b>Grapes Varieties</b>	Muscat
<b>Capacity</b>	75 cl
<b>Ageing</b>	1 to 4 years
<b>Millesime</b>	
<b>Soil</b>	Stony marly sandy limestone
<b>Sweetness</b>	Medium Dry
<b>Service</b>	8°C to 12°C
<b>Harvest</b>	Traditional after selection of the plots.
<b>Vinification</b>	Traditional in white with temperature control on clear juice and aging for a few months in vats, then 1 to 2 months in bottles.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	3,29 g/L
<b>Ancohol Volume</b>	12,00°
<b>Residual Sugar</b>	