

PINOT GRIS DEMI-SEC BIO

AOP ALSACE



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| Food Pairing | From the tomato-mozza dish, to the grilled sea bass foil and to the melon/watermelon fruit salad. |
| Designation | AOP Alsace |
| Grapes Varieties | Pinot Gris |
| Capacity | 75 cl |
| Ageing | 1 to 2 years |
| Millesime | |
| Soil | Clay-limestone |
| Location | South-East hillside around Beblenheim |
| Sweetness | Medium |
| Service | 10°C to 12°C |
| Harvest | Manual harvest |
| Vinification | Short maceration of 24 hours. Soft pneumatic pressing. Short aging to preserve color. |
| Acidity (H₂SO₄) | |
| Ancohol Volume | 13,00° |
| Residual Sugar | 17,00 g/L |