

SYLVANER ALSACE VIEILLES VIGNES

AOP ALSACE

From vines over 30 years old. Fine and racy wine with fruity citrus aromas.



Food Pairing	Pan-fried foie gras, smoked salmon, crayfish, fish in sauce.
Designation	AOP Alsace
Grapes Varieties	Sylvaner
Capacity	75 cl
Ageing	2 to 5 years
Millesime	2018
Soil	Calcareous sandy marl
Location	Beblenheim
Sweetness	Dry
Service	10°C to 12°C
Harvest	Manual after over-ripening the grapes. Traditional in white with controlled fermentation temperatures then aged for 12 months in the cellar, including at least 3 months in the bottle.
Vinification	
Acidity (H₂SO₄)	4,33 g/L
Ancohol Volume	12,00°
Residual Sugar	6,10 g/L