



Cuvée Emma 2019 AOC Alsace

Tasting

It is a blended wine from Zinnkoepflé Grand Cru, rich and intense with a floral and tasteful nose. An harmonious and powerful palate, with peach and candied fruits notes. Roundness and a great freshness define the ending.

Technical aspect

Grape variety : Gewurztraminer (50%), Riesling (25%), Pinot gris (20 %) and Muscat (5 %)

Alcohol : 12,46 %

Natural residual sugars : 45 g/l

Acidity : 4,48 g/l in tartaric acid

Land : Sandstone limestone soil. Fossils' limestone

Exposure : South-facing hillside

Picking : Manual harvesting

Vinification : Slow pressing with full grapes to avoid crushing. Traditional vinification with long fermentation and temperature control. Minimum of 6 months maturing in wood barrels or stainless steel tanks before bottling.

Crops : HVE3 certified & converting to organic agriculture

Side dish

Outstanding as an appetizer, with foie gras, sweet and savoury meals or with a creamy dessert.

Tasting temperature 8 to 10 °C

Shelf life : up to 10 years

Nathalie et Stéphane Steinmetz

27, route d'Orschwihr 68570 SOULTZMATT
contact@renefleck.fr