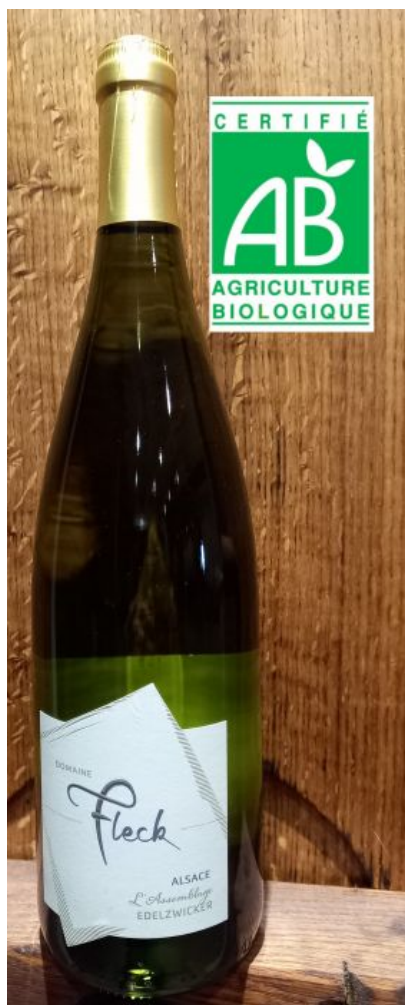




Edelzwicker BIO 2022 L'Assemblage AOC Alsace

Tasting

It is a dry blended white wine, with a white fruit nose, light and fruity in mouth, well balanced between a light roundness and a great freshness.

Technical aspect

Grape variety : Auxerrois (65 %), Pinot blanc (10 %), Pinot-gris (10 %), Sylvaner (10 %) and Riesling (5 %)

Alcohol : 12.45 %

Natural residual sugars : 9.0 g/l

Acidity : 5,65 g/l in tartaric acid

Land : Sandstone clay soil

Exposure : East

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 old wood barrels or stainless steel tanks before bottling.

Crops : Organic agriculture

Side dish

Outstanding with any salads, starters, charcuterie & white meat.

Tasting temperature 10 to 12 °C.

Shelf life : up to 3 years

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