



Sylvaner BIO 2022 Le Confidentiel AOC Alsace Blanc

Tasting

A dry white wine offering a delicate fruity and floral selection : white flowers notes followed by lemon and grapefruit. Thirst-quenching, frank and pleasant in mouth, and with a nice length.

Technical aspect

Grape Variety : Sylvaner

Alcohol : 13,31 %

Natural residual sugars : 1,5 g/l

Acidity : 5,17 g/l in tartaric acid

Land : Marly sandstone soil

Exposure : West

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 : Organic agriculture

Side dish

Perfect alongside seafood, fish, charcuterie, quiche, pie, ...

Tasting temperature 8 to 10 °C.

Shelf life : up to 5 years

Nathalie et Stéphane Steinmetz

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