



# Sylvaner 2019

## Vin De Fruit

### DRY WHITE WINE - 75 CL

- ♪ **Grape-variety** : Sylvaner.
- ♪ **Origin** : Itterswiller, Nothalten.
- ♪ **Vines age** : 35 to 70 years.
- ♪ **Soil** : 70% Clay and limestone, 30% Sandy-clay.

#### ♪ **Wine-making** :

- Cold maceration for 6 hours.
- Low pressing.
- Cold settling (24 to 36 hours).
- Filtration of the must deposit and re-inclusion of them.
- Alcoholic fermentation (natural yeasts) with temperature control.
- Maturing in large barrel with lees-stirring.

#### ♪ **Tasting** :

- The smell : citruses and white flowers notes.
- On the palate : lively attack , citruses aromas and lightly floral, rounded at the end.

#### ♪ **Wine and food pairing** :

Aperitif, Shells, Oysters, Grilled fish, Pies, Quiches.

**Service temperature** : 10 to 12 °C.

**Storage** : 2 to 5 years.

Alcoholic strength : 13 %vol.      Total acidity : 5.9 g/L.

Residual sugar : 2.2 g/L.

