



Klevener de Heiligenstein 2019

🎵 Vin De Terroir

HALF-DRY WHITE WINE - 75 CL

🎵 **Grape-variety** : Savagnin rose or Traminer.

This grape is an ancestor of the Gewurztraminer, it is less spicy. Savagnin rose occupy only 40Ha of the French vineyard.

🎵 **Origin** : Heiligenstein.

🎵 **Vines age** : 30 years.

🎵 **Soil** : Sandy-clay, limestone. The soil is dry and poor, so the vines has to gain in-depth nutrition (different minerals).

🎵 **Wine-making** :

- Manual harvest.
- Light maceration (depends of the vintage).
- Pressing.
- Cold settling (24 to 36 hours).
- Filtration of the must deposit and re-inclusion of them.
- Alcoholic fermentation (natural yeasts) with temperature control in stainless steel tank.
- Maturing on lees in large barrel.

🎵 **Tasting** :

- The smell : expressive et distinguished spicy et quince notes.
- On the palate : round, dry fruits and candied fruits aromas.

🎵 **Wine and food pairing** :

Aperitif, Asian food, strong cheese, dessert.

Service temperature : 10 to 12 °C.

Storage : 7 to 10 years.

Alcoholic strength : 14 %vol. Total acidity: 5.1 g/L.

Residual sugar : 7.5 g/L.

