



Sylvaner 2023



Vin De Fruit

DRY WHITE WINE BIO - 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.
- Aging in foudrel with lees-stirring.

♪ **Tasting :**

- On the nose : *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 : 13.5 %vol.

Residual sugar : 2.5 g/L. Acidity : 5.7g/L

