

Edelzwicker A.O.C Alsace 2016



- ❖ Alcohol 12 % alc./vol.
- ❖ Grape varieties Blending of wines
- ❖ Terroir Limestone and chalky-clay
- ❖ Harvesting Handpicked

❖ Winemaking

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.

❖ Tasting Notes

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❖ Food Pairing

This wine is perfect with pork meats and salads. It goes especially well with oyster, seafood and white meat.

❖ Serving Temperature Between 10 and 12°C

❖ Ageing Potential

Can be conserved for up to 5 years



CONTIENT DES SULFITES