



VINS D'ALSACE

Sylvaner Vieilles Vignes 2021

AOC Alsace, Alsace, France

Fresh, dry Sylvaner!

THE VINTAGE

The 2021 growing season was full of surprises! Our patience was tested over numerous periods of extremely cool temperatures, heavy rains, and a very hot late summer. These ups and downs required perseverance and keen observation to harvest at the perfect moment for each varietal and terroir. Our efforts were rewarded as the low grape yields developed into complex wines with extremely elegant acidities. The 2021 vintage is one to follow closely!

TERROIR

calcareous clay soil

VARIETAL

Sylvaner 100%

13 % VOL.

TECHNICAL DATA

Residual Sugar: 2.3 g/l

pH: 3.2

Tartaric acidity: 5 g/l

SERVING

Can be aged 3-5 years. Keep on the side between 10-15°C. The ideal serving temperature is between 8-10°C.

TASTING

A lovely nose with subtle apricot notes. The finish is clean and fresh. Excellent with shellfish and light entrees, salad, and cream cheese.

