



VINS D'ALSACE

Sylvaner Vieilles Vignes 2019

AOC Alsace, Alsace, France

Fresh, dry Sylvaner!

THE VINTAGE

In 2019, our harvesters, bins, and tractors found their way to the fields to begin picking Crémant grapes on the 5th of September. The AOC Alsace harvest began on the 12th of September.

August rains (45 mm in 3 days!) were a blessing and the grapes ripened perfectly while keeping a lovely rich acidity.

Using slow, easy fermentations kept the complexity and character of each terroir. The quality of the 2019 wines is top-notch.

TERROIR

calcareous clay soil

VARIETAL

Sylvaner 100%

13 % VOL.

TECHNICAL DATA

Residual Sugar: 2.3 g/l

pH: 3.2

Tartaric acidity: 6.8 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 neutral nose nonetheless promises freshness, with subtle white flower notes. It's lovely, dry, and pure. Excellent with shellfish and light entrees, salad, and cream cheese.

