

## SYLVANER ALSACE

AOP ALSACE

Floral and elegant wine, fresh and persistent on the palate.



<b>Food Pairing</b>	Starters and Shellfish
<b>Designation</b>	AOP Alsace
<b>Grapes Varieties</b>	Sylvaner
<b>Capacity</b>	75 cl
<b>Ageing</b>	2 to 3 years
<b>Millesime</b>	
<b>Soil</b>	Stony limestone marl
<b>Location</b>	Beblenheim
<b>Sweetness</b>	Dry
<b>Service</b>	8°C to 11°C
<b>Harvest</b>	Traditional after checking the maturity.
<b>Vinification</b>	Traditional in White with temperature control on clear musts then aging for a few months in vats, on fine lees.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	2,90 g/L
<b>Ancohol Volume</b>	14,00°
<b>Residual Sugar</b>	