

Domaine Weinbach

2020 SYLVANER VIN D'ALSACE

TECHNICAL DATA

Grape variety: 100% Sylvaner

Alcohol: 13.2 %

Residual sugar: 5.1 g/l

Total acidity (AT): 5.1 g/l

pH: 3.2

Barrel type: Large and old oak Vats (neutral oak)

Time in Barrel: 8-10 months

Bottles produced: 5,900

TERROIR: Older vines in our monopole Clos des Capucins vineyard are composed of sand silt soil on granite pebbles. The grapes growing on this terroir ripen a lot earlier, producing wines with complex aromatics and a potent concentration.

FARMING: Organic and Biodynamic (certified by Ecocert & Demeter)
Short pruning of the vines to keep yields low.

PICKING: Hand-picked at optimum maturity to reinforce the aromatic expression and body of the wines.

WINEMAKING: They are gently pressed in whole clusters in pneumatic presses, fermentation with indigenous yeasts (element of the terroir, enhances depth and complexity in the wines) in old oak vats.

TASTING NOTES:

Our Sylvaner seduces with its herbal aromas of freshly mown grass and alum stone. Crisp, well structured, full-bodied, and perfectly balanced, thanks to a juicy character and a ripe acidity. Lovely harmony and pure finish brought by a mineral freshness.

PAIRING:

A vivid wine to pair harmoniously with vegetable starters and summer dishes. Also, a pleasure to serve with mild cheeses, cured meats, and fish-based dishes.

DRINK: Now - 2026.

