

MADER Wine Description:

Pinot blanc

Blend of 15% Pinot Blanc on the lieu-dit Helfant in Hunawihr, a east facing sandstone slope. And 85% of Pinot Auxerrois on heavy clay soil at the east side of the village. Pinot Blanc Helfant provides the acid backbone and the length to the wine whereas the Pinot Auxerrois on the clay provide the fruitiness and the texture.

All the vineyard is grow organically without any chemical. Certified by Ecocert since 2007.

Vine Stock	: 15% Pinot Blanc, 85% Pinot Auxerrois. 35 years old.
Appellation	: AOC Alsace
Vineyard's height	: 250 m
Orientation	: East
Type of soil	: clay and sandstone
Harvest	: By hand
Wine elaboration	: Traditional, Whole bunch press and natural fermentation. Lies contact
	during 8 month. 15% in oak, 80% in tank.
Aging	: 5 years
Alcohol degree	: 12.3 % by Vol.
Residual Sugar	: 1.9g/l
Total Acidity	: 6.3 g/l (in tartarique acid)
Yield	: 45hl/ha