

Domaine Weinbach

2021 FURSTENTUM PINOTS

TECHNICAL DATA

Grape variety: Pinot Gris (majority), Pinot Blanc and Auxerrois

Alcohol: 14 %

Residual sugar: 2.5 g/l

Total acidity (AT): 5.7 g/l

pH: 3.4

Barrel type: Used 228-liters barrels

Time in Barrel: 14 months

Bottles produced: 2,300

TERROIR:

Grand Cru Furstentum: marl and limestone, south-east facing soil. The steep slope optimises exposure to the sun. It produces powerful wines with a wide acidity and great aromatic complexity, elegant structure and good ageing potential.

FARMING: From plots acquired in 2019. Organic and Biodynamic farming (certified in conversion 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: Fermentation (with indigenous yeasts), malolactic and ageing on total lees for 14 months in 3-year old barriques.

TASTING NOTES:

Seducing nose of stone fruits and yellow fruits with toasted notes. Offers a firm and very powerful mouth feel, full-bodied, with a lingering and saline finish built on the backbone of a well-coated acidity.

PAIRING:

Great with vegetable-based appetizers and starters. Marries very well with flavourful fish and seafood dishes like ceviche or suhis. Offers a strong companion to slow cooked white meat and poultry, or even sweet breads.

DRINK: 2023-2036

