

# Domaine Weinbach

## 2020 SCHLOSSBERG SOUS LA FORÊT VIN D'ALSACE

### TECHNICAL DATA

*Grape variety:* 75% Pinot Gris, 25% Riesling

*Alcohol:* 13.9%

*Residual sugar:* 2 g/l

*Total acidity (AT):* 6.5 g/l

*pH:* 3.12

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

*Time in Barrel:* 14 months

*Bottles produced:* 6,000



### TERROIR:

Grand Cru Schlossberg: on a base of granite rocks, the soils are brown, slightly acidic, pebbly, of very good mineral fertility, of a shallow depth at the top of the slope and deeper at the bottom. The Schlossberg's steep, south-facing slopes ensure exposure to optimal sunshine. The soils are very well drained and warm up very rapidly. This specific cuvee comes from plots acquired in 2019 and located at the very top of the hill (380-420m altitude), just beneath the forest. It benefits from cooler conditions than the heart of the Grand Cru, which helps keeping the Pinot Gris fresh and elegant.

**FARMING:** In conversion to Organic and Biodynamic. Short pruning of the vines to keep yields low.

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

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### TASTING NOTES:

Offers a delicate nose of fresh yellow fruits and a hint of smoky, sous-bois notes. The granite of the terroir can be felt through a crisp and vivid acidity and a vertical mouth feel. The palate is medium-bodied, balanced with a great minerality for an endless finish.

### PAIRING:

Perfect accompaniments are fat fishes, poultry and white meat. Try with Sushi. Works well with most cheeses.

**DRINK:** 2023-2038.

