

Domaine Weinbach

2021 LES VIGNES DU PRECHEUR VIN D'ALSACE

TECHNICAL DATA

Grape variety: Co-ferment of 5 Alsatian grape varieties: 40% Riesling, 30% Auxerrois, 20% Pinot Gris, 5% Muscat, 5% Sylvaner

Alcohol: 13.8 %

Residual sugar: 3 g/l

Total acidity (AT): 5.1 g/l

pH: 3.4

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

Time in Barrel: 8 months

Bottles produced: 11,800

TERROIR:

“Prediger” (“the Preacher”) vineyard, located beneath the Grand Cru Kaefferkopf on sandy and clay stils.

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: 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:

Seducing floral nose with touches of peach and apricot. Offers a firm yet gentle mouthfeel, generously medium-bodied on the backbone of a crisp and elegant acidity. Ending on a persistent saline finish.

PAIRING:

A welcome addition to any gathering, best served chilled as an aperitif and also with a refreshing lunch. Great with quiche, onion pie, fish terrine, cheese souffle, light appetizers and grilled chicken.

DRINK: Now - 2028.

