

# Domaine Weinbach

## 2019 MTØ

MACÉRATION TERRES DU PRINCE  
VIN D'ALSACE

### TECHNICAL DATA

*Grape variety:* 70% Gewurztraminer and 30% Pinot Gris. Orange wine.

*Alcohol:* 13.9%

*Residual sugar:* 0.14 g/l

*Total acidity (AT):* 3.8 g/l

*pH:* 3.9

*Barrel type:* Stainless Steel

*Time in Barrel:* 8 months

*Bottles produced:* 2,600



**TERROIR:** Grand Cru Furstentum: marl and limestone, south-east facing soil. The steep slope optimizes exposure to the sun. It produces opulent Gewurztraminer and Pinot Gris with great aromatic complexity, elegant structure, and good aging potential. Because this is a skin contact wine from 2 grapes varieties with no added sulfites, this wine cannot be labeled Grand Cru.

**FARMING:** In conversion to Biodynamic. 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:** Three week skin contact fermentation with indigenous yeasts, then 8 months aging on gross lees in stainless steel tank. No added sulfite.

**TASTING NOTES:** It is a seducing floral nose with touches of grapefruit and roses. It offers a firm yet gentle mouthfeel, generously medium-bodied, built on the backbone of mild acidity and soft tannins. It is ending on a persistent and pleasant bitterness.

### PAIRING:

Excellent with vegetable-based appetizers and starters. This pairs very well with flavorful dishes like caramelized pork with Szechuan pepper and five-spice roast duck and the exotic spices of Indian, Asian, and Moroccan cuisines. A beautiful accompaniment to spicy sausage, tabouleh, and middle-eastern cuisine. An excellent alternative to sweet Gewurztraminers with soft to medium-flavored cheeses.

**DRINK:** Now - 2025



Vineyard Brands | [www.vineyardbrands.com](http://www.vineyardbrands.com) | Birmingham, AL