

# Domaine Weinbach

## 2021 MUSCAT VIN D'ALSACE

### TECHNICAL DATA

*Grape variety:* 70% Muscat ottonel, 30% Muscat d'Alsace

*Alcohol:* 13.3 %

*Residual sugar:* 3.5 g/l

*Total acidity (AT):* 4 g/l

*pH:* 3.6

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

*Time in Barrel:* 8-10 months

*Bottles produced:* 2,600

**TERROIR:** Older vines in our monopole Clos des Capucins vineyard are composed of sand silt soil on granite pebbles. The grapes growing on this terroir ripen a lot earlier, producing wines with complex aromatics and a potent concentration.

**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:** Destemmed. Brief cold soak skin contact before being gently pressed in pneumatic presses. Fermentation with indigenous yeasts (element of the terroir, enhances depth and complexity in the wines) in old oak vats (neutral oak).

### TASTING NOTES:

Delicate and subtle nose of honeysuckle, fresh herbs and elderflower. Nicely concentrated, the noticeable presence of the fruit leaves an astonishing body and a crisp dryness. A pure and elegant finish with a fresh acidity, counterbalancing the richness of the ripened fruit.

### PAIRING:

Superb as an aperitif, and a perfect accompaniment to asparagus, artichoke, fennel, vegetable terrines, lightly spiced dishes and soft shell crab.

**DRINK:** Now - 2030.

