

Domaine Weinbach

2022 CLOS DES CAPUCINS PINOT GRIS VIN D'ALSACE

TECHNICAL DATA

Grape variety: 100% Pinot Gris

Alcohol: 13.9 %

Residual sugar: 4.2 g/l

Total acidity (AT): 3.6 g/l

pH: 3.6

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

Time in Barrel: 8-10 months

Bottles produced: 12,100

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: 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:

Shows delicate fruity notes such as pear and peach with empyreumatic and buttery aromas. This light- to medium-bodied Pinot Gris expresses a pure balance between sweetness and acidity, which leads to a long-lasting finish and a mouth-watering sensation.

PAIRING:

Tasty with turkey or pork sausages, or even pan-fried halibut with fresh tarragon. Pairs well with grilled salmon, white meat, poultry, lightly spicy or sweet and sour dishes, risotto with mushrooms, Asian-influenced cuisine, and hard cheeses.

DRINK: Now - 2030.

