

# Domaine Weinbach

## 2023 CLOS DES CAPUCINS PINOT GRIS VIN D'ALSACE

### TECHNICAL DATA

*Grape variety:* 100% Pinot Gris

*Alcohol:* 13.7 %

*Residual sugar:* 0.5 g/l

*Total acidity (AT):* 4.3 g/l

*pH:* 3.5

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

*Time in Barrel:* 8-10 months

*Bottles produced:* 19,140

**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:** 2025-2035.

**GREEN PRACTICES:** Certified Organic Grapes (Ecocert)  
Certified Biodynamic (Demeter)



CERTIFIED  
BIODYNAMIC®



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

