mainelleinbach

2019 CUVÉE STE. CATHERINE PINOT GRIS

DONNÉES TECHNIQUES

Grape variety: 100% Pinot Gris Alcohol: 14.2 % Residual sugar: 6.6 g/l Total acidity (AT): 5.7 g/l pH: 3.2 Barrel type: Large and old oak Vats (neutral oak) Time in Barrel: 10 months Bottles produced: 9,986

TERROIR: Old vines from two different terroirs:

- the Monopole vineyard of the Clos des Capucins: sand silt soil on granite pebbles
- the bottom of the Grand Cru Schlossberg: granite soil.

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:

Subtle and delicate nose of honey and exotic fruit, with smoky and buttery notes. Rich and well structured on the palate, crisp and supple thanks to a lively acidity that frames the flavors. A dense, concentrated wine shows an exquisite and persistent finish.

PAIRING:

The perfect accompaniment to mushroom risotto, white meats, poultry, lamb, duck. Pairs very well with grilled salmon and other oily fish and Asian or Asian influenced cuisine and hard cheeses.

DRINK: Now - 2035.



CUVÉE ST CATHER

Pinot Gris

VIN D'ALSACE

Domaine Veinbau

Famille Falle