maineVeinbach

2022 LES CARACOLES PINOT GRIS VIN D'ALSACE

TECHNICAL DATA

Grape variety: 100% Pinot Gris Alcohol: 14.5 % Residual sugar: 1.5 g/l Total acidity (AT): 6 g/l pH: 3.4 Barrel type: Old foudres (neutral oak) Time in Barrel: 10 months Bottles produced: 5,300

TERROIR: Old vines from Les Caracoles vineyard, limestone soil on the lower part of the Furstentum/Altenbourg hill. This terroir offers a relatively cool, slow maturing conditions with consistently high acid levels in the juice. Previously known as Pinot Gris "Ste Catherine".

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 which frames the flavours. A dense, concentrated wine showing a very elegant and persistent finish.

PAIRING:

Perfect accompaniment to a mushroom risotto, white meats, poultry, lamb, duck. Pairs very well with grilled salmon and other oily fish as well as Asian cuisine and hard cheeses.

DRINK: Now - 2035



