

# Domaine Weinbach

## 2023 SYLVANER VIN D'ALSACE

### TECHNICAL DATA

*Grape variety:* 100% Sylvaner

*Alcohol:* 12.5 %

*Residual sugar:* 0.35 g/l

*Total acidity (AT):* 4.7 g/l

*pH:* 3.5

*Barrel type:* Old foudres (neutral oak)

*Time in Barrel:* 10 months

*Bottles produced:* 6,600

**TERROIR:** Older vines (60 years) in our monopole Clos des Capucins vineyard 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 powerful 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:** They are 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:

Our Sylvaner seduces with its herbal aromas of freshly mown grass and alum stone. Crisp, well structured, full-bodied, and perfectly balanced, thanks to a juicy character and a ripe acidity. Lovely harmony and pure finish brought by a mineral freshness.

### PAIRING:

A vivid wine to pair harmoniously with vegetable starters and summer dishes. Also, a pleasure to serve with mild cheeses, cured meats, and fish-based dishes.

**DRINK:** Now - 2031.

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



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