



SYLVANER

APELLATION AOC : APPELLATION ALSACE CONTROLÉE

ORIGIN OF THE GRAPES: VINEYARD OF THE FREY-SOHLER FAMILY

White dry still wine

GRAPPE VARIETY : Sylvaner 100%

VINTAGE : 2008

SOIL : composed of alluvion, sands and granite

VINIFICATION: traditional methods are used for elaborating this Gewurztraminer. The wines are aerated three times, and fermentations are led by themselves, as in the beginning as they start over. We use also temperature control.

DESCRIPTION : Alc. vol : 11% Residual sugar : 2.2 g/ litre

TASTING: Visual: yellow-green, bright reflexions

Nose: delicate flavour

Mouth: dry, light, fresh. Refreshing and easy to enjoy, it's a lively and vivacious

IMPROVEMENT : to drink young

CULINAR ADVICES: it is the perfect match for seafood, fish dishes and charcuterie..

