

DOMAINE
DU MOULIN
DE DUSENBACH®
FINE WINES AND CREMANT FROM ALSACE

Jean et Monique SCHWEBEL

The wines A.O.C Alsace

SYLVANER Vieilles Vignes

*The Sylvaner has been grown for 200 years in Alsace and represents 1/5 of the overall harvest.
This light and fresh wine is particularly refreshing, vivacious and easy to enjoy.*

VINTAGE : 2012

TERROIR : Stony, Limestone, sand

GRAPE VARIETY : 100% Sylvaner

OUTPUT: 52 hl/ha

HARVEST: only manual

EXPOSITION: South-west / South-east

COLOR: white

TYPE: dry wine

ESTIMATED AGE OF THE VINES: more than 25 years

AVERAGE PLANTING DENSITY: 4700 vines/ha

AGEING: stainless -steel

KEEPING: 2 to 5 years

TASTING COMMENTS: Fruity and fresh, nice aromatic mouth.

VINIFICATION: Slow fermentation under controlled temperature.

FOOD AND WINE MATCHING: seafood, cooked meat, snails, pies,
flammenkuechen

TO BE SERVED: 10-12 °C

TOTAL ACIDITY : 3.15 g/l

PH: 3.60

RESIDUAL SUGAR: 4.80 g/l

ALCOOL CONTENT: 11.40 % Vol.