



# Edelzwicker Réserve particulière AOC Alsace 2018

75 cl

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## Vinification of Edelzwicker Réserve Particulière

Our winemaker follows with a special care the rules of the legislation of the Appellation Alsace. He controls the maturity in the selected plots until the harvest, which usually starts beginning or mid of September. The bunches are crushed in our pneumatic press on lowpressure programs. After fermentation and vinification, the wine stays many months on fine lies, in tank, in order to gain in structure, before bottling end of spring.

## Tasting notes of Edelzwicker Réserve Particulière

A beautiful crystal clear golden color, the nose is dominated by notes of fresh fruit and white flowers. Table wine, it is above all for its refreshing and easy to accomodate that you will appreciate it. Poultry, white meat, fish or country buffet.

## Aspect technique de l'Edelzwicker Réserve Particulière

Cépage : Assemblage  
Consommez entre 8° et 10°C  
Sucrosité : 7 g/l  
Alcool : 11,5°

## Terroir and soil of Edelzwicker Réserve Particulière

Mainly clay and limestone

Aging potential :