

Sylvaner Rosenberg Vieilles Vignes 2021

Characteristics

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| <i>Appellation :</i> | AOC Alsace |
| <i>Varietal :</i> | 100 % Sylvaner |
| <i>Average Age of Vines :</i> | 50 years |
| <i>Surface Area :</i> | 0.23 ha |
| <i>Soil :</i> | Clay and limestone |
| <i>Exposure - Slope :</i> | North-East Medium slope |
| <i>Harvest :</i> | Manual |
| <i>Average Yields :</i> | 33 hl/ha |
| <i>Density of planting :</i> | 5 200 stock/ha |
| <i>Average Production :</i> | 926 bottles |
| <i>Date of harvest :</i> | 6/10/2021 |
| <i>Date of bottling :</i> | August 2022 |
| <i>Vinification :</i> | Long fermentation, natural yeast. Aged 11 month in demi-muids on total lees. |
| <i>Winemaker :</i> | Maxime Barmès |
| <i>Proprietor :</i> | Famille Barmès Buecher |
| <i>Acidity :</i> | 6.29 g/l |
| <i>Sugar :</i> | < 0,5 g/l |
| <i>Alcohol :</i> | 13,5° |

Our Rosenberg vineyard is situated in Wettolsheim on a hillside with diverse geological characteristics and clay-limestone and sandstone soils. Our vineyard parcels are mainly east and north facing and planted on rich soils where the vines flourish. The wine produced here is ripe, round and elegant. Its distinctive characteristics will improve with bottle ageing.

