



VINS D'ALSACE

Muscat Tradition 2019

AOC Alsace, Alsace, France

A fresh, aromatic, and elegant wine!

THE VINTAGE

In 2019, our harvesters, bins, and tractors found their way to the fields to begin picking Crémant grapes on the 5th of September. The AOC Alsace harvest began on the 12th of September.

August rains (45 mm in 3 days!) were a blessing and the grapes ripened perfectly while keeping a lovely rich acidity. Using slow, easy fermentations kept the complexity and character of each terroir. The quality of the 2019 wines is top-notch.

TERROIR

Dominantly calcareous-clay

VARIETALS

MUSCAT OTTONEL 90%, MUSCAT
D'ALSACE 10%

12.5 % VOL.

TECHNICAL DATA

Residual Sugar: 2.5 g/l

pH: 3.4

Tartaric acidity: 5.8 g/l

SERVING

Can be aged 3-5 years. Keep on side between 10-15°C. Ideal serving temperature is between 8-10°C.

TASTING

Fresh, fruity nose and mouth. Elegant finish. Great with asparagus and spring dishes, as an aperitif or with strong flavoured cheeses.

