AOP Alsace MUSCAT TRADITION dry



Mechanical harvest and pneumatic press. The wine is vinified in thermo-regulated stainless steel vats. Ageing on lies for a few months. Filtration and then bottling after Easter.

Aromatic nose with Muscat grape notes, citrus fruit, lychee and floral hints.

Light bodied dry mouth with medium length.

Veggie meals: asparagus, tabbouleh, sushis, light cuisine with herbs

Plots: "Neuematten"

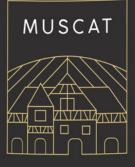
Exposure: South

Yield: 50 hL/ha

Total acidity: 5,7 g/L

Residual sugar: 6,0 g/L

Vintage: 2022



ALSACE

KIEFFER JEAN-CHARLES & GERALD