

## DUTTENBERG **SYLVANER** 2021

## WINE

Varietal: Vintage: Certification : Alcohol : Bottling: Sweetness:

Sylvaner 2021 Organic Wine certified by Ecocert FR-BIO-01 12 % vol July 2022 DRY

1	2	3	4	5	6	7	8	9	10
¥	1	1	1	1	1	1	1	1	1
4.5									

## **ROCK and VINE**

Terroir : Rock's or soil : Orientation : Age of vines : Production : Vines :

Harvest : Vinification :

## DUTTENBERG

Marn East 30 ans 52 hl/ha Biodynamic practices - compost - organic manure ploughing - harvesting at physiological maturity Hand-picked harvest, October 2021 Pneumatic pressing - cold-must-settling for 36 hours fermentation with natural yeats - aged on fine lees in oak barrels

TASTING

Very subtle and fruity nose, typical of the grape. In the mouth, we discover a light and delicate mineral character.

Food & wine pairing

Easy to drink, this wine is perfect with shellfish and Alsatian specialities (tartes flambées, schiffela, ham).







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IBAN CREDIT AGRICOLE DE BARR FR76 1720 6000 0348 1372 5101 050 / BIC : AGRI FR PP 872 IBAN BANQUE POPULAIRE ALSACE FR76 1470 7500 6570 2169 7854 372 / BIC - CCBPFRPPMTZ