

## ENGELGARTEN 2013 Terroir Wine, 1<sup>er</sup> cru under Classification



**Terroir:** Engelgarten is one of the most famous terroirs in Bergheim. The remarkably filtering, white gravel soil allows for beautifully ripened fruit. The vine is quite old and worked with extreme care: manual de-weeding, short pruning, plowing, and composting. The vine suffers and gives limited yields with an excellent complexity.



**Varieties:** Co-plantation of Riesling, Pinot Gris, Pinot Beurrot, Muscat and Pinot Noir



**Characteristics:** A mineral wine from gravelly terroir. A beautiful and luminous robe. A charming nose of hot stone, cinnamon, baked apples, evolving toward fresh citrus fruits. Tension on the palate, dry, mineral and rich, very classic expression of the terroir. A lot of sap and salinity, perfect for the table!



**Serving Suggestions:** Decant one hour before serving. Recommended serving temperature: 12° C.



**Aging Potential:** Can be served now, but will be better in 2 years. Keep until 2024.



**Food Pairing:** With fish and other seafood or citrus-scented dishes.



### **Technical Details:**

Alcohol: 12%      Residual Sugar: 8.9 g/l      Total Acidity: 6.29 g/l

Yield: 35 hl per hectare,

Plantation Density: 8,000 to 12,000 vine stocks/hectare

Vine Age: Planted between 1977 and 1997

Harvested by hand

Vinification: Long pressing of the whole bunches. Fermentation with indigenous yeast takes place in barrel. The wine is aged on its lees for one year in the cellar. Bottling with light filtration.

Ecocert-certified, Demeter-certified.