



Wijnfiche

Ehrhart - Pfohl - Jade | Alsace Riesling | BIO France — 2024

Domain

Ehrhart

The vineyards of the Ehrhart André family are located in Wettolsheim province, situated between the castles of Eguisheim and Hohlandsbourg. One has an area of more than 10 hectares of 'Appellation d'Origine Contrôlée' including four hectares in 'Appellation Grands Crus'.

Vinification

The vineyards of this wine are located in the municipality of Turckheim. The sandy soil is rich in clay and lime. The slightly crushed grapes are pressed with a pneumatic press. A slow fermentation, between 15 days and 4 months, follows with the help of natural yeasts. The wine ripens for another 9 months at its fine yeast residues. 4.8 g / L residual sugar.

Taste

Golden yellow color, dry, refined and fruity in the mouth and an elegant bouquet with sufficient minerality, which gives good aging potential.

Food pairing

Fish in sauce | Fish - trout | Asparagus

General information

Type: White wine

Grape varieties: Riesling

Viticulture: Biodynamic

Storage (years): "+ 5-7"

Serving temperature: 9-11°

