



EDMOND RENTZ

Les Alsaces d'Exception

Vins fins - Crémant - Eaux de vie

7 route des Vins - 68340 ZELLENBERG Tel. 03 89 47 90 17 info@edmondrentz.com

www.edmondrentz.com



SYLVANER VIEILLES VIGNES 2022



TASTING NOTES:

Dry wine. This Sylvaner has an elegant bouquet with citrus fruit and flowers flavour. It's fresh with crunching green apple.

GRAPE VARIETY: Sylvaner 100%

SOIL: calcareous, clay

VINES' AGE: 20 years old

EXPOSURE: East and west

WINEMAKING TECHNIQUES:

The grapes are handpicked beginning of October. The berries are selectionned. Pneumatic presses with low pressure programmes are used. Stainless steel tanks and wooden casks under temperature control are used for fermentation and ageing. This method guarantee aromas' persistence and the perfect balance.

Before bottling, the wine is analysed, tasted and filtrated to ensure its perfect biological stability.

GASTRONOMICAL ADVICE:

This wine can be drunk with starters, sea foods, grilled and smoked fishes, charcuterie.

SERVICING TEMPERATURE: Serve it fresh, 8°C

AGEING: 3 years.