



# EDMOND RENTZ

Les Alsaces d'Exception

Vins fins - Crémant - Eaux de vie

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## MUSCAT VIEILLES VIGNES 2022



### TASTING NOTES:

Dry wine. This Muscat is fruity with a high characteristic bouquet. Fresh nose of grapes aromas. You will have the sensation of biting into freshly picked grapes.

**GRAPE VARIETY:** Muscat Alsace 50% and Muscat Ottonel 50%.

**SOIL:** calcareous, clay

**VINES' AGE:** 28 years old

**EXPOSURE:** South, south east and south west

### WINEMAKING TECHNIQUES:

The grapes are handpicked end of September, 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 for aperitif, with starters, sea foods, grilled and smoked fishes, asparagus.

**SERVICING TEMPERATURE:** Serve it fresh, 8°C

**AGEING:** 3 years.