

Domaine Ansen Edelzwicker

(Alsace AOC)

80% Sylvaner, 20% Muscat

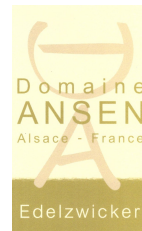


Traditionally Edelzwicker was made for easy, everyday consumption, and bottled in a 1-liter bottle so that restaurants could serve 2 half-liters in carafe. Each winery's style can differ, but comes from different small plots of old clay soils to accomplish an 80% Sylvaner and 20% Muscat blend. After natural fermentation in stainless steel tanks, the Sylvaner shows its fresh and acidic side while complimented by the aromatics of Muscat. After several months rest, the wine is bottled and ready for immediate consumption, staying true to the style of easy-going and a fresh white. In congruence with the Muscat grape's intention, the nose is full of white flowers, ripe pears, and fresh peaches, leading to a palate that is the complete opposite. In the mouth there is tension, drive, citrus, minerals, and lasting acidity, making this wine such an enjoyable experience to drink. *Bon Vivant*

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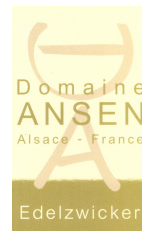


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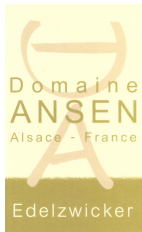


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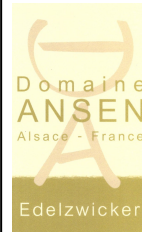


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