

Domaine Catherine Auther Sylvaner NV

TASTING NOTES

Sylvaner is a light, fruity, easy and pleasant wine which is a little like Riesling without the acidity. It is wonderful in the summer, after a hot day; served chilled it is both thirst-quenching and flavorful.



VINEYARD & PRODUCTION INFO

Soil composition:	Granit
Elevation:	750 feet
Vines/acre:	2631
Exposure:	Southeastern
Year vineyard planted:	1960
Harvest time:	September
Bottles produced of this wine:	5000

WINEMAKING & AGING

Varietal composition:	100% Sylvaner
Fermentation container:	Foudres
Length of alcoholic fermentation:	10 days
Fermentation temperature:	64.5 °F
Malolactic fermentation:	No
Type of aging container:	Wood foudres
Age of aging container:	50 years
Type of oak:	Chestnut
Length of aging before bottling:	7 months

ANALYTICAL DATA

Alcohol:	11.5 %
pH level:	3.4
Residual sugar:	4.0 g/L
Acidity:	5.6 g/L

PRODUCER PROFILE

Estate owned by: Ostertag-Hurliman
Winemaker: Sylvie Ostertag-Hurliman
Total acreage under vine: 37
Estate founded: 1890
Winery production: 80,000 Bottles
Region: Alsace
Country: France

