

DOMAINE ANDRÉ KIENZLER

MUSCAT D'ALSACE



THE ESTATE: The Kientzler domaine is a small, 5th generation family-run estate spread out over the villages of Ribeauvillé, Bergheim, Hunawihr and Riquewihr. The vineyard consists of 13.8 hectares of vines, of which 4.4 hectares are classified Grand Cru. Riesling and Gewürztraminer make up about half of the family's vineyards, and 5 other varieties also contribute to the Domaine's output of approximately 6,000 cases per year. The winemakers' passion for dry and gastronomic wines is revealed in each and every vintage.

SOIL: The soils are a mix of limestone, marl and sandstone.

VARIETAL BLEND: 50% Muscat d'Alsace, 50% Muscat Ottonel grapes; Muscat d'Alsace lends aromatic power, and Muscat Ottonel brings subtlety and precision.

VINIFICATION: All grapes are harvested by hand to ensure that only the healthiest fruit is selected. The grapes are then pressed for about 6 hours with pneumatic press. Cold settling follows for 20 hours without use of enzymes. Fermentation lasts between 2 weeks and 6 months either in typical Alsatians "foudre" or stainless steel tanks.

ALCOHOL: 12.5%

RESIDUAL SUGAR: Less than 2g/L

WINEMAKER NOTES: "Very aromatic, it perfectly expresses the flavor of fresh fruit. The palate consists of a perfect dry and salty crisp balance. An explosion of flavors combined with a subtle fruity touch makes this Muscat a perfect aperitif."

SERVING SUGGESTION: Drink within 5 years from vintage to preserve all its freshness and fruit

FOOD PAIRINGS: Pairs well with cold appetizers, veggies, terrines, and fresh or aged goat cheese