

DOMAINE ANDRÉ KIENZLER

SYLVANER 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.

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%

RESIDUAL SUGAR: Less than 2g/L

TASTING NOTES: Pale lemon-gold in color. The aromas are fresh and delicate, with hints of green apple and honeydew melon. The palate is remarkably fresh, fruity, and zesty, supported by a soft acidity and notes of fennel and ginger. These flavors blend harmoniously, and crescendo to a fine mineral finish.

SERVING SUGGESTION: To be consumed within 5 years of the vintage to preserve its fresh and fruity qualities.

FOOD PAIRINGS: Pairs well with pate, terrine, broiled or grilled fish, roast pork with sauerkraut, etc.