

## Mader Pinot blanc

### Origine:

Born in Hunawihir, this Pinot Blanc comes from a deep clay soil with a bit of sandstone. East exposure.

All the vineyard is grow organically without any chemical. Certified by Ecocert since 2007.

### Taste:

Flower and stone fruit, the nose is fresh and very pure and shows a nice maturity. The palate is medium

bodied and dry. It tastes true to the nose with nice texture and a good length. Residual sugar: 2 gr/

Vine Stock : 30% Pinot Blanc, 70% Pinot Auxerois. 30 years old.

Zone of origin : Alsace, AOC Alsace

Vineyard's height : 250 m

Orientation : East

Type of soil : clay and sandstone

Harvest : By hand

Wine elaboration : Traditional, Whole bunch press and natural fermentation. Lies contact during 5 month.

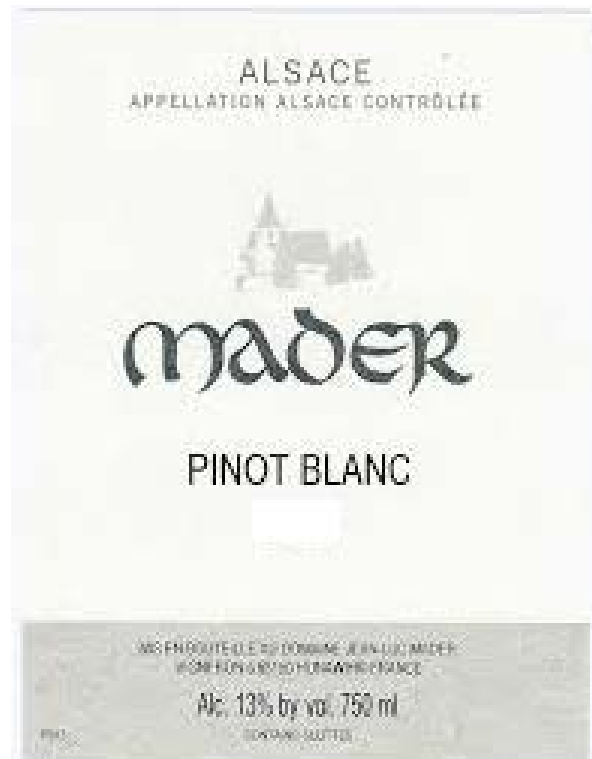
Aging : 5 years

Alcohol degree : 13 % by Vol.

Residual Sugar : 2 g/l

Total Acidity : 4.7 g/l

Yield: : 65hl/ha



**100% Certified Biodynamic**

