



Technical Data

Variety/Blend: Co-ferment of 5 Alsatian grape varieties: 40% Riesling, 30% Auxerrois, 20% Pinot Gris, 5% Muscat, 5% Sylvaner

Alcohol: 13.65%

Residual sugar: 5.80 g/l

Total acidity (TA): 6.3 g/l

pH: 3.3

Barrel type: Large and old oak Vats (no oak taste)

Time in barrel: 8 months

Bottles produced: 15,000

Terroir: "Prediger" ("the Preacher") vineyard, located beneath the Grand Cru Kaefferkopf on sandy and clay stilt.

Farming: In conversion to Organic and Biodynamic
Short pruning of the vines to keep yields low

Picking: Hand-picked at optimum maturity to reinforce the aromatic expression and body of the wines

Winemaking: Gently pressed in whole clusters in pneumatic presses, fermentation with indigenous yeasts (element of the terroir, enhances depth and complexity in the wines) in old oak vats.

Tasting notes: Seducing floral nose with touches of peach and apricot. Offers a firm yet gentle mouthfeel, generously medium-bodied on the backbone of a crisp and elegant acidity. Ending on a persistent saline finish.

Pairing: A welcome addition to any gathering, best served chilled as an aperitif and also with a refreshing lunch. Great with quiche, onion pie, fish terrine, cheese soufflé, light appetizers and grilled chicken.

Drink: Now -> 2025