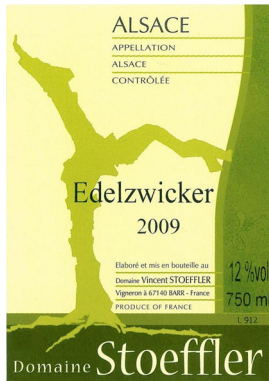


Stoeffler

TECHNICAL INFORMATION SHEET



Wine name Edelzwicker

Vintage 2009

Blend Sylvaner 65%, Pinot Blanc 25%, Riesling 10%.
Average vine is 30 years old

Soils/Number of plots Several plots. Limestone soils

Size of vineyard 70HL/Ha

Treatments in vineyard Light spraying of sulfates and copper. Certified organic and practicing biodynamie

Farming techniques Guyot pruning like burgundy

Date of harvest September

Method of harvest Hand harvest

Method of pressing Pneumatic

Fermentation vessel Alcoholic fermentation in oak foudre

Malolactic fermentation Malolactic in November

Yeasts Indigenous

Filtration and fining methods No fining. Only a slight filtration on cellulose

pH Level 3.35 g/l

Alcohol 12.20%

Residual sugar 5.8 g/l

Time of ageing Aged 8 months in Foudre

Racking Static raking for 12 Hours

Number of bottles produced 3,500

Tasting Notes

Fresh fruit aromas, white flowers. Smooth fruity palate with a nice tension and zippiness.