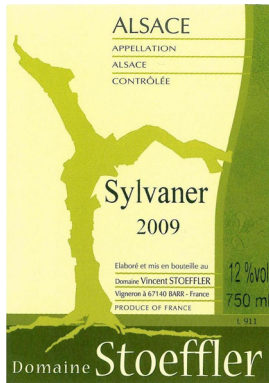


Stoeffler

TECHNICAL INFORMATION SHEET



Wine name Sylvaner

Blend 100% Sylvaner

Size of vineyard 65Hl/Ha

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

Farming techniques Guyot pruning

Date of harvest September

Method of harvest 100% Manual

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 12.00%

Residual sugar 5.4 g/l

Time of ageing Aged 8 months in Foudre

Racking Static raking for 12 Hours

Number of bottles produced 8,000

Tasting Notes

Complex nose with grapefruit, white flowers and herbal notes. Nice mouth feeling. Zippy finish.