JOSEPH FREUDENREICH
VINS D'ALSACE

Edelzwicker
2024

Appellation: AOC Alsace
Type: Dry White

Technical characteristics
Alcohol: 12.5%
Residual sugar: < 3 g/L
Acidity (tartaric): 6.9 g/L
Harvest: Hand-picked
Blend: 20% Muscat, 50% Pinot Blanc, 15% Sylvaner, 10% Pinot Gris, 5% Gewurztraminer

Vinification
Blend of dry wines obtained by pneumatic pressing. Slow fermentation at controlled temperature to enhance aromatic expression. Aged on fine lees. Bottled at the estate.

Tasting notes
Appearance: Pale yellow, bright, with golden highlights of rare intensity for an Edelzwicker — a hallmark of our blend.
Nose: Open and inviting, with fruity, musky notes combining freshness and delicacy.
Palate: Soft and light, with delicate flavors of small white fruits. This blended wine fully reflects the personality of the vintage, with a renewed aromatic expression each year.

Finish: Gentle and thirst-quenching, it extends the sensation of lightness with pleasant fruity persistence.

Ageing potential
Best enjoyed young for its fruit and freshness. Can be cellared for up to 3 years.

Serving temperature
Serve chilled, between 8 and 10°C

Food pairings
A dry wine for everyday enjoyment, Edelzwicker can be enjoyed at any time: as an aperitif — plain or in a kir for a softer version — or at the table with a wide range of dishes. It pairs just as well with fish or white meats as with a quiche lorraine, vigneron's pie, or a charcuterie board. In the kitchen, it's also a great choice for marinades and sauces.