

**WOLFBERGER BLACK LABEL  
EDELZWICKER**



At the beginning of the 20<sup>th</sup> century, it was unusual to find Alsace vineyards planted with just one grape variety. Each grower used to plant several varieties on the same plot and harvest them together: an individual variety would not have fared well on its own year after year, but together the result was quite homogeneous.

The blending of ordinary grapes was called ZWICKER, the blending of noble grapes EDELZWICKER. In the second half of the 20<sup>th</sup> century, many high yielding varieties were banned from the Alsace vineyards and bottling in the region of production was made compulsory. As a result the ZWICKER has disappeared.

EDELZWICKER is a reminder of that old tradition. However, nowadays each grape variety is harvested individually early or mid-October on the most suitable date for each vineyard. The musts are fermented slowly under temperature control. When the wines have settled early the following year, they are tasted and assessed to decide what would be the most balanced blend for bottling in spring.

A typical blend does consist of 2/3 lighter styles of wine such as Sylvaner and Pinot Blanc and 1/3 fruiter varieties such as Riesling, Muscat, Pinot Gris or Gewurztraminer. In a hot year more Riesling may be required in the blend for its liveliness and refreshing acidity; in a cooler year, Pinot Gris provides a certain fatness, Muscat and Gewurztraminer fruitiness and spiciness; a small proportion of Chasselas is also found in the blend – thirty years ago this grape covered 10 % of the vineyards, nowadays it has almost disappeared but the remaining vines produce refreshing wines with low acidity.

EDELZWICKER has a nose of grilled almonds and walnuts. The first sip shows its true character: fresh and lively with floral aromas. It is round and easy drinking, not overpowering and finishes clean.

It is a good companion for food without ever dominating it. In Alsace it is served by the glass or in large jugs to partner regional specialities. In general EDELZWICKER goes with fresh salads, cold or warm starters, but also with oysters, mussels and seafood.

It should always be served chilled, never frozen. Around 10°C (50° F).

Vintage 2005: Alc. 12 % - Acidity 3,9 g/l (H<sub>2</sub>SO<sub>4</sub>), 6 g/l (tart) – R.S. 9 g/l

Grapes: Pinot Blanc + Sylvaner + Chasselas 60 % - Riesling 10 % - Pinot Gris 10 % -  
Muscat 5 % - Gewurztraminer 15 %

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