



### ■ Elaboration Process

EDELZWICKER is a reminder of an old tradition of blending noble grapes. Nowadays each grape variety is harvested individually on the most suitable date for each vineyard. The musts are fermented slowly under temperature control. A typical blend does consist of 2/3 lighter styles of wine such as Sylvaner and Pinot Blanc and 1/3 fruitier varieties such as Riesling, Muscat or Gewurztraminer.

### ■ Tasting notes

This wine shows a pale yellow colour with green tints. The nose is expressive and presents fruity aromas of pear, white peach, lemon zest, and floral notes. The palate is fresh and crispy, with citrus flavours (lemon, grapefruit) in retro olfaction.

- Tasting Temperature : 8 - 10°C
- Enjoy today or keep for another 1 to 3 years.

### ■ Food & wine matching

This is a wine to enjoy served with salads, seafood, grilled fishes with fennel, pork meats, savoury pies, fromage frais.

### ■ Technical analysis

Alcohol :	11.5% vol.
Residual Sugar :	5.0 g/l
Total Acidity H <sub>2</sub> SO <sub>4</sub> :	4.26 g/l

### ■ Packaging

Edelzwicker is available in bottles of 100 cl

### ■ Address

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