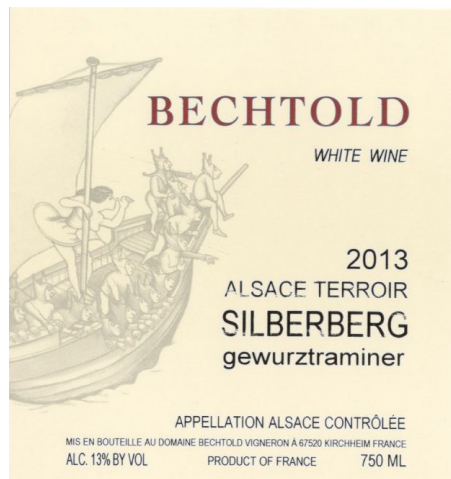


Domaine Bechtold



Silberberg Gewurztraminer



At a Glance:

- **Appellation:** AOC Alsace
- **Encépagement:** Chardonnay (50%), Auxerrois (50%)
- **Average Annual Production:** 3,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** c. 50 g/l
- **Average Total Acidity:** c. 3.5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From just below the Engelberg Grand Cru vineyard, on the steep slopes surrounding the village of Dahlenheim.
- **Soil Types and Compositions:** Triassic marls with clay and some limestone gravels
- **Vine Age, Training, and Density:** 25 years
- **Average Yields:** 50 hl/ha
- **Average Harvest Date and Type:** Exclusively manual (one of the few in the Bas-Rhin). Harvest ranges from August-September.

In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tank. Cuvaison lasts 2-3 weeks.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 8 months
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tank
- **Élevage:** 8-months in stainless-steel tanks
- **Press Wine:** Ferments with free-run juice
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Small dose of sulfur prior to fermentation to guard against volatile acidity and a small dose at bottling. c. 100 mg/l total.

In The Glass:

The wine offers compelling focus and clarity with a lightness to the body that pleases the palate and is not often found with this forceful variety. The typical exotic fruit notes associated with Gewurztraminer are present but the striking structure provides a discipline that steals the show.