

Domaine Schoech



Kaefferkopf Gewurztraminer Grand Cru



At a Glance:

- **Appellation:** AOC Alsace Grand Cru
- **Encépagement:** Gewurztraminer (100%)
- **Average Annual Production:** 8,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** 30-35 g/l
- **Average Total Acidity:** 5.2 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** South-east-facing parcels on 3 of the 6 slopes that make up the Kaefferkopf, all overlooking Ammerschwihr at 230 to 350 m.
- **Soil Types and Compositions:** Granite-rich clays with limestone deposits
- **Vine Age, Training, and Density:** 44 year-old vines trained in Guyot, planted at 5,500 vines/ha
- **Average Yields:** 30-35 hl/ha
- **Average Harvest Date and Type:** By hand, early-late September

In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tanks, fermentation lasts 1-3 months.
- **Pressing:** Whole-cluster, direct pressing
- **Time on Lees:** 5-6 months
- **Malolactic Fermentation:** Very rarely occurs, controlled by temperature
- **Élevage:** 12 months in stainless-steel tank followed by two years in bottle
- **Press Wine:** Ferments with *vin de goutte*
- **Fining and Filtration:** Unfined, plate and/or diatomaceous earth filtration
- **Sulfur:** Applied after fermentation and at bottling. < 100 mg/l total and 30 mg/l free.

In The Glass:

It is this vineyard's clay-granite soil which gives the wine its finesse and its elegance: nuances of roses on the nose, rich and smooth on the palate with a long and slightly smoky finish.