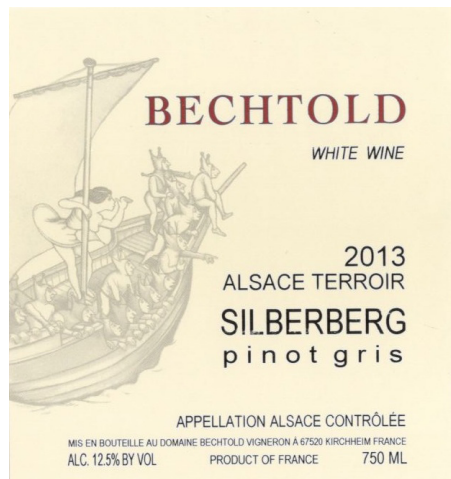


# Domaine Bechtold



## Silberberg Pinot Gris



### At a Glance:

- **Appellation:** AOC Alsace
- **Encépagement:** Pinot Gris (100%)
- **Average Annual Production:** 4,000 bottles
- **Average Alcohol by Volume:** 12.5 %
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 4 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 old, double guyot, 5,500 vines/ha
- **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:** 12 months
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tank
- **Élevage:** 12-months in neutral barriques
- **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. 65-70 mg/l total.

### In The Glass:

It offers bountiful fruit both on the nose and palate accented softly with notes of spice, but fermented virtually to full dryness, this is a Pinot Gris grounded in balance and finesse.