

## Wolfberger Alsace Edelzwicker

### Wolfberger

#### France - Alsace

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.

Edelzwicker shows a pale yellow color with green highlights. The nose is expressive and offers fruity aromas of pear, white peach, lemon zest and floral notes. The palate is fresh and crisp with citrus flavors. It is round and easy drinking with a clean finish.

### Specifications

<b>Varietals</b>	40 % Pinot Blanc, 30% Riesling, 15% Gewurztraminer and 15 % Muscat
<b>Vinification</b>	Each grape is harvested separately. The musts are fermented slowly under temperature control. A typical blend consists of 2/3 lighter styles of wine such as Sylvaner and Pinot Blanc and 1/3 fruitier varieties such as Riesling, Muscat or Gewurztraminer.
<b>Pairings</b>	In Alsace it is served by the glass or in large jugs to partner regional specialties. In general Edelzwicker goes well with fresh salads, cold or warm starters, but also with oysters, mussels and seafood, pork meats, pies and fromage frais. It should always be served chilled.



### Codes, Weights and Measures

<b>UPC</b>	7 84585 00792 9
<b>Units/Case</b>	6
<b>Unit Size</b>	1000 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 00792 6
<b>Case Weight</b>	34
<b>Cases/Pallet</b>	45
<b>Layers/Pallet</b>	9
<b>ABV</b>	12.50%
<b>SRP</b>	\$ 23.99 USD 1000mL Bottle

### Reviews and News

2017 Wolfberger Alsace Edelzwicker - 88 PTS - WE

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