

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

Varietals	40 % Pinot Blanc, 30% Riesling, 15% Gewurztraminer and 15 % Muscat
Vinification	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.
Pairings	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

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

Reviews and News

2017 Wolfberger Alsace Edelzwicker - 88 PTS - WE

2016 Wolfberger Alsace Edelzwicker - 87 PTS - WE

