

Sylvaner Reserve 2019



Sylvaner is a low maturity white grape variety offering a fresh, light wine with discreet fruitiness. It often expresses notes of white flowers. It is pleasant and thirst-quenching and knows how to be lively.



2019: Steady rainfall during spring encouraged moderate growth of the vines from mid-April. The dry period in July would not cause any damage to the grapes protected by the dense canopy of springtime leaves. The life-giving heavy rainfall at the beginning of August and the modest quantity of grapes hastened the harvest. Small bunches, rich in aromatic compounds with very little juice produced fresh and expressive wines with beautiful balanced acidities and perfect sugar content. A fine vintage, to compare to 2017 and 2010.



- 100% Hand harvesting
- Extended and soft pressing
- 4-6 weeks controlled fermentation in stainless steel
- Maturing on the fine lees for another 2 to 3 months



Pale yellow colour with green reflections, it has a distinctive, floral and varietal nose. On the palate, the attack is fresh, there are floral scents and a beautiful acid structure.



Seafood, grilled fish, snails, quiche, fresh cheese, cold meats, salads and raw vegetables.



Alcohol : 12,86% vol.
Residual sugar : 4,52 g/l
Total Acidity: H₂SO₄ : 3,77 g/l

Temperature of service: 8-10 C°

Aging potential

Enjoy it now or keep it up to 5 years.



DRY DRY-MEDIUM SWEET-MEDIUM SWEET

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