

« Sal Weingarten » growth

Producer	Domaine Ansen is a one-person-operation run by Daniel Ansen who has earned a degree from University of Bordeaux. In 2010, he has stopped working as a consulting winemaker to take over his relatives' vineyards and launch his own wine. The family was growing vineyards father to son since 1603.
AOP	<u>Alsace individual field Sal Weingarten</u>
Year of planting	2001 and 2003
Variety	<u>Auxerrois and Muscat Ottoneil</u>
Day of picking	October 8th 2013
Weather of the vintage	The 2013 was cooler and with lower yields than expected. Harvest was completed before the end of October.
Geology	Sal Weingarten lies on a southward steep slope. High amounts of iron contribute to the reddish color of the ground. The underground belongs to the Bundsandstein sandstone of the Trias period. Vine roots are able to seek nutrients deep into the ground. Red sandstone allows rapid warming and is able to store water only moderately, as a result of its sandy structure. The vines therefore tend to exhibit moderate growth and tolerate a long vegetation period which permits a more intensive formation of aromas.
Winemaking	Grapes were hand picked. Blend was carried out into the press. Pressing lasted 8 hours. Fermentation was carried out slowly at cool temperature (during 7 months).
Bottling	April 29 th / Stelvin cap / Saranex liner 115 cases in 2013.
Yield	75 hl/ha
Tasting	Off dry, with exotic, fruity notes.
Chemical analyses	Alcohol: 11 % vol. Residual sugar: 4 g/l Non chaptalised / Non de-acidified pH : 3.23 titratable acidity : 5.81 g/l Organic wine

