

« Sal Weingarten » growth

Producer

Domaine Ansen

is a one-person-operation run by Daniel Ansen who has become a winemaker in Bordeaux. After a 10-year-experience, he took over his relatives' vineyards and launched his own wine.

He is focused on aromatic wines from cool climate. The wine range was simultaneously influenced by french and german cultures.



AOP

Alsace individual field Sal Weingarten « the wine gardens »

Year of planting

2001 and 2003

Varitey

Auxerrois and Muscat Ottonel

Day of picking

Septmeber 25th 2014

Weather of the vintage

2014 was unusually dry during spring time. The summer season allowed the landscape to become greener. Late warm temperatures have influenced fermentations.

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. The fruit was whole bunch air-bag pressed. Fermentation was carried out with indigenous yeast in stainless steel tank. Malolactic fermentation was achieved. Wine was aged on full lees for 7 months.

Bottling

April 22nd 2015 after single filtration.
40 cases / Stelvin cap / Saranex liner

Yield

34 hl/ha

Chemical analyses

Alcohol: 11,5 % Residual sugar : 3 g/l
Non chaptalized / Non de-acidified
Organic wine certified by Ecocert FR-BIO-01

Cellaring potential

2016 - 2021

