

# « 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.



AOC

Alsace individual field Sal Weingarten « the wine gardens »

Year of planting

2001 and 2003

Variety

Auxerrois and Muscat Ottonel

Day of picking

September 21<sup>th</sup> 2015

Weather of the vintage

2015 main feature was undoubtedly the severe drought that we encountered from July until September.

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. **Sal Weingarten brings balance and finesse to the wine.**

Winemaking

Grapes were hand picked. The fruit was whole bunch air-bag pressed. Fermentation was carried out with indigenous yeast in stainless steel tank (completion in 7 months). Malolactic fermentation was completed.

Bottling

April 29<sup>th</sup> 2016 after single filtration.

160 cases / Stelvin cap

Yield

50 hl/ha

Chemical analyses

Alcohol: 12,5 %

Residual sugar : 4 g/l

Non chaptalized / Non de-acidified

Organic wine certified by Ecocert FR-BIO-01

Cellaring potential

2016 - 2025

