

## ALSACE TERROIR STEINSTÜCK "Vin Orange"



**When the whites take on colour and the Terroir imposes itself, this gives birth to Orange wines.**

Don't look for the grape variety, here the STEINSTÜCK terroir expresses itself, it is a locality situated above the village of Westhalten. Its soil is particular, made up of Mulschelkalk sandstone. This unique terroir gives us fresh and racy wines, marked by mineral and chalky notes.

A maceration with fermentation of the grapes gives the juice a beautiful orange colour, hence the name "Orange wine".

This cuvée is made with two grape varieties from the Alsace vineyards, namely Gewurztraminer and Sylvaner. The first one gives it delicacy and aromatic power, the second one freshness and fine acidity.

It goes very well with spicy dishes as well as sweet and sour ones.



### SOIL

Exposure : East, south-east

Altitude : between 300 and 320 m

Soil : Mulschelkalk sandstone



### ADVICE

Tasting : 12°C

Conservation : 4 to 5 years

Sweetness : Dry wine



### OTHER INFORMATION

Capacity : 75 cl

Alcohol content : 14.5 % vol