Cave de Turckheim Vieilles Vignes Sylvaner, AOP Alsace 2022

FAL9092022

Cave de Turckheim

— Alsace, France

An unusually rich Sylvaner, mellowed by its maturation in acacia barrels.

Production

Produced from vines over 35 years old, the juice is fermented in temperature controlled acacia barrels. Post fermentation, the wine is aged on its lees in the acacia barrels until September the following year when it is bottled. The use of acacia barrels was discovered when visiting a producer in the Alto Adige who used acacia casks for Sylvaner. Starting with just one barrel in 2005, this has increased as the wine style has become more popular. Acacia is interesting because it provides no typical oaky flavour but rather mellows and softens the acidity of the Sylvaner adding structure and some gentle floral aromas.

Tasting note

Delicately aromatic on the nose with cooked apples and slight, honeyed butteriness. The palate is lovely and fresh with some texture from the acacia barrels, zest and a long lemony finish.

Food Match

Light fluffy omelettes, onion tart, salads, gently spiced Asian cuisine.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Alsace

Winemaker:
Daniel Gerold

Grape Varieties:
Sylvaner 100%

Suitable for:
Vegan

Bottle Barcode:
3274550241061