Cave de Turckheim Sylvaner Reserve, AOP Alsace (Wine Society) 2023

FAL0072023

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

An aromatic and fresh nose characterised by the gently honeyed perfume of the acacia wood and a touch of Alsatian minerality. The palate is beautifully textured with rich, weighty yet refreshing fruit and a long, zesty, lemon finish.

Food Match

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

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
AOP Alsace

Winemaker:
Daniel Gerold

Grape Varieties:
Sylvaner 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens