























## ZIND-HUMBRECHT

### Muscat Turckheim 2021

**\$35.50**

\* Suggested retail price

 Organic  Biodynamic

	Product code	14006307
	Agent	Noble Sélection
	Licensee price	\$30.89
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Store Only
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Alsace
	Appellation	Alsace
	Varietal(s)	Muscat 85 %
	Varietal(s)	Muscat ottonel 15 %
	Alcohol percentage	12.1%
	Colour	White
	Sugar	Dry
	Sugar content	0.8
	Closure type	Cork
	Total acidity	3.6 g/l
	PH	3.3

#### ABOUT THIS WINERY

Olivier Humbrecht is one of the world's most renowned winegrowers. A Master of Wine who has been described by Robert Parker as the greatest white winemaker on earth. Yet he is very soft spoken, humble, and self-deprecating. He is a champion of terroir, biodynamic farming principles, and non-interventionist winemaking, whose family have been winegrowers in Alsace for 12 generations (since 1620).

#### TASTING NOTES

The nose brings the taster in the vineyard during flowering. It expresses such delicate, yet intense, flowers aromas, never overpowering, just like a very delicate perfume. The palate follows perfectly: the texture is delicate, almost aerial and lingers on for a long time. Being very dry, the tannic structure is more palatable and reinforces the finish. The mouth feels like soft velvet and is already so easy to enjoy. This wine will go with seafood.

#### PRODUCT NOTES

Both vineyards used to produce this village wine are located on the edge of the Herrenweg area in Turckheim, on slightly richer silt/loam soils that enjoy a very warm microclimate. Muscat doesn't need a high ripeness potential to express all its qualities, but needs perfect skin ripeness. In 2016, most grapes took a long time to increase skin sugar concentration, so it was harvested perfectly ripe grapes with low alcohol.

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potential.



## PRODUCTION NOTES

The fermentation of this Muscat was quick and the wine finished its fermentation achieving a bone dry style.



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