



1215 Wine Bar & Coffee Lab

Bott Frères, Edelzwicker

Varietal:

Sylvaner, Pinot Blanc, Gewurztraminer

Region:

Alsace, France

Farming:

Practicing Sustainable

Soil Type:

Sand, Clay, Chalk

Fermentation:

Stainless Steel

Dry/Sweet:

Dry

Body:

3/5

Acid:

3/5

Tannin:

0/5

ABOUT THE WINE

It's cold outside but it's warm and cozy inside...in the air wafts nice, spiced flavors with hints of ginger and honeycomb...it smells like something delicious is cooking, but it's just your bottle of wine! We love Alsace whites in fall. Those flavors are generally accompanied by a nicely bodied style that just screams, "Pick me in cool weather!" And boy, do we! "Edelzwicker" is a style from the region that indicates it's a blend of different local white grapes, and this one is not only great, but it's also a liter! You know how much we love finding liters for you (the only way to make great wine better is to have more of it!). This wine is comforting and delicious on its own but it's also a shoo-in for Thanksgiving dinner pairings as the spiced rich flavors will go well with everything from Turkey to sweet potato pie- yum yum!

Floral and spiced, this bodied wine is perfect for this time of year!

