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MOSBACH

PROPRIÉTAIRES-VITICULTEURS
Vins fins, crémant
et eaux-de-vie d'Alsace

Mosbach

Alsace, France

Winemakers since 1577!

The MOSBACH family cultivates the passion of the wines and transmits from father to son the know-how of the trade.

Led by Paul Mosbach, his brother Jean-Marie and his two children Sylvia and Christophe, the estate continues the tradition and know-how of producing wines for 14 generations with the same passion.

Founded in 1577, the property is located in Marlenheim, a wine-growing town “Porte de la Route des Vins d’Alsace”, a small typical village 20 km from Strasbourg. At the heart of this village with a rich architectural heritage and strong Alsatian identity, the family operates a vineyard of 23 hectares located exclusively on the beautiful hills of Marlenberg.

An exceptional terroir

It covers 23 hectares of vineyards located exclusively on the beautiful hillsides of Marlenheim, exposed south-south-east, which benefit from sunshine favorable to the early flowering of the wine and a slow maturation of the grapes. The stony and shallow soil (20 cm in places), rests on a limestone block of the Muschelkalk and the dolomitic Keuper, part of which is classified in “Grand Cru Steinklotz” zone, which means “block of stone”, evocation of a nature rigorous of a terroir dedicated to the worship of Dionysus since the Gallo-Roman era.

The ideal geology and microclimate favor the cultivation of the best varieties: nervous, persistent rieslings, with fruity aromas, with a hint of natal minerality; fresh and spicy gewurztraminers, concentrated and harmonious; Pinots Gris with delicate bouquet, soft and long on the palate and the famous Vorlauf Pinot Noir Rosé specialty of the house, elaborated with the traditional Pinot Noir.

The range is made up of 7 Alsatian grape varieties in Appellation d’Origine Contrôlée, as well as Crémant d’Alsace, Late Harvest, Grains Nobles and Eaux-de-Vie, all exclusively from a 100% homemade production or fruit of our own production.

The wines produced are mostly white, and one red grapes varieties.

The Alsatian grape varieties are : Sylvaner, Pinot Blanc, Riesling, Muscat, Pinot Gris, Gewurztraminer and Pinot Noir.

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One of the first families of winemakers in Alsace

The History of the Vine at Marlenheim dates back to the year 589 when the King of Austrasia “Childebert 2” thwarted a plot led by one of his conspirators Droctulf. He was sentenced to cultivate a vineyard around the King’s residence in Marlenheim.

A thousand years later, the Mosbach family took the reins of the cultivation of these vines, and now exploits them for more than 450 years. These lands of great cultural quality have always been very coveted.

The legend tells that the women of Marlenheim were saved from certain death by drunk Swedish soldiers who came to invade Alsace during the war of 30 years with Pinot Noir Rosé Vorlauf. This same Pinot Noir is now the specialty of the Mosbach house.

Recognized through international gastronomy, the process of making Mosbach wines is made in centuries-old oak barrels giving the wine an identity and a unique character.





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Mosbach GEWURZTRAMINER

AOC Alsace - 100% Gewurztraminer

WINEMAKING PROCESS:

Pellicular maceration in the press for approximately 6 hours

Fermentation : alcoholic fermentation in stainless steel vats

Maturation process: in temperature controlled cellars for 10 months

Cellarmasters : Paul and Christophe Mosbach

TASTING NOTES:

This wine reveals a beautiful golden color. Its fresh nose, very representative of this grape variety invites us in with a mix of spices, green pepper, exotic fruits and a mint finish. After a nice attack phase on the palate the body is as silky and harmonious as its bouquet. This wine comes from excellent stock and will speak for itself to the taster : a veritable treat.

PAIRINGS: strong cheeses, Asian cuisine, desserts...

SERVICE:

Temperature : between 10 and 12°C

Alcohol : 13.5%

Residual sugar content : 13.2 g/l

Total acidity content : 4.8 g/l



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Riesling Cuvée Particulière

AOC Alsace - 100% Riesling

WINEMAKING PROCESS:

Handpicked carefully selected grapes

Fermentation : alcoholic fermentation in our 100-year-old oak barrels

Maturation process: in our temperature controlled cellars approximately 10 months.

Cellarmasters : Paul and Christophe Mosbach

TASTING NOTES:

With its beautifully intense golden yellow color, this wine offers herbal aromas accented by hints of mineral, characteristic of the most pure Riesling traditions. The nose is quite open, expressive but refined. An excellent example of this genre, it is harmonious and well balanced but remains bright, slightly impertinent thanks to its enjoyable slightly bitter finish.

PAIRINGS: Seafood (fish with sauce, shellfish), white meats, (poultry, veal...)

NOTABLE CHARACTERISTICS:

This wine comes from 30-year-old vineyards and may be aged another 10 years.

SERVICE:

Temperature : between 10 and 12°C

Alcohol : 12.8%

Residual sugar content : <1 g/l

Total acidity content : 7.3 g/l



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Cremant Brut

AOC Alsace - Blend 50% Pinot Blanc, 50% Auxerrois

WINEMAKING PROCESS:

Handpicked carefully selected grapes

Fermentation : First fermentation in temperature controlled stainless steel vats, followed by a 3 month bottle fermentation to develop into a sparkling wine.

Aging process : in bottles on racks for 24 months in our cellars, which maintain a constant cool temperature, followed by a 6 month resting period before sale.

Cellarmasters : Paul and Christophe Mosbach

TASTING NOTES:

Composed of 50% Pinot-blanc and 50% Auxerrois grapes, this Crémant Brut has many strengths. Such superb mousse and persistent bubble cordons are characteristic of a well made wine. Its aromas go from herbal notes of rosemary, slowly opening into more floral and finally ripe wild peach. The lively fruity flavor lingers in your mouth and leaves you with a freshly balanced palate. What's not to like?

PAIRINGS: Aperitifs, fish, desserts

NOTABLE CHARACTERISTICS: This Crémant may be aged another 3 years

SERVICE:

Temperature : between 5 and 7°C

Alcohol : 12%

Residual sugar content : 5 g/l

Total acidity content : 6.9 g/l



BRUT



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Cremant Brut Rose AOC Alsace - 100% Pinot Noir

WINEMAKING PROCESS:

Handpicked carefully selected grapes

Fermentation : First fermentation in temperature controlled stainless steel vats, followed by a 3 month bottle fermentation to develop into a sparkling wine.

Aging process: in bottles on racks for 24 months in our cellars, which maintain a constant cool temperature, followed by a 6 month resting period before sale.

Cellarmasters : Paul and Christophe Mosbach

TASTING NOTES:

This pink sparkling wine won't disappoint you. Its enjoyable first nose opens to fruit, highlighted by notes of black currant, raspberry, wild rose and blackberry leaf, which bring a real freshness and harmony confirmed by the palate. Its intense but perfectly balanced attack phase, is completed by good volume and a strong character.

PAIRINGS: Aperitifs, fish, white meat, poultry, cold cut deli meats, desserts

SERVICE:

Temperature : between 5 and 7°C

Alcohol : 12%

Residual sugar content : 4.18 g/l

Total acidity content : 7 g/l



BRUT



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