



Gewurztraminer 2020 AOC Alsace Blanc

Tasting

It is a semi-dry white wine. Its nose is defined by a great finesse, revealing rose, mango and liquorice notes. Supple and gracious at first, it develops a spicy finish and a great length in mouth.

Technical aspect

Grape Variety : Gewurztraminer

Alcohol : 13,57 %

Natural residual sugars : 28,7g/l

Acidity : 4,91 g/l in tartatic acid

Land : sandstone limestone soil. Fossils' limestone

Exposure : South-facing hillside

Picking : Manual harvesting

Vinification : Slow pressing with full grapes to avoid crushing. Traditional vinification with long fermentation and temperature control. Minimum of 6 months maturing in wood barrels or stainless steel tanks before bottling.

Crops : HVE3 certified & converting to organic agriculture

Side dish

Outstanding as an appetizer, it also goes really well with Asian food, sweet and savoury meals, and some cheeses.

Tasting temperature 8 to 10 °C.

Shelf life : From 5 to 10 years

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