



Gewurztraminer 2022 AOC Alsace

Tasting

It is a white dessert wine. Golden yellow colour. Its nose couples the rose with peppered and mentholated notes. Long and powerful in mouth, we perceive rose flavours, alongside with mango and lychee. Powerful with a great finesse and an extraordinary length on the palate. Long-keeping wine.

Technical aspect

Grape variety : Gewurztraminer

Alcohol : 12,84 %

Natural residual sugars : 125,1 g/l

Acidity : 5,89 g/l in tartaric acid

Land : Sandstone limestone soil. Fossils' limestone

Exposure : South-facing hillside

Picking : Grains Nobles selections are made out of consecutive sorting of grapes with noble rot (*botrytis cinérea*). High sugar concentration in the berries.

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 : Organic agriculture

Side dish

To enjoy with foie gras, or to conclude an amazing dinner.

Tasting temperature 8 to 10 °C

Shelf life : up to 15 years

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