



Gewurztraminer Zinnkoepflé 2020 Grand Cru Zinnkoepflé

Tasting

A mellow white wine with a nice fresh flavour in mouth. Strength, complexity and a great finesse would define its nose. The palate is rich with fruity notes and lovely nuances of roses.

Technical aspect

Grape Variety : Gewurztraminer

Alcohol : 13,18 %

Natural residual sugars : 46 g/l

Acidity : 3,78 g/l in tartaric acid

Land : Fossils limestone soil

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 old wood barrels or stainless steel tanks before bottling.

Crops : HVE3 certified & converting to organic agriculture

Side dish

Outstanding as an aperitif, alongside foie gras or with a dessert not too sweet.

Tasting temperature 10 à 12 °C.

Shelf life : up to 10 years

Récompense : Gilbert et Gaillard 2023, DOUBLE OR 94/100

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