

## GEWURZTRAMINER ALSACE BIO

AOP ALSACE

From a wine-growing region recognized for its commitment to ecological transition, this wine, with its fruity personality and full of spices, respects the environment in which it flourished.



<b>Food Pairing</b>	exotic cuisines, fragrant dishes, strong cheeses, desserts.
<b>Designation</b>	AOP Alsace
<b>Grapes Varieties</b>	Gewurztraminer
<b>Capacity</b>	75 cl
<b>Ageing</b>	2 to 4 years
<b>Millesime</b>	
<b>Soil</b>	Sand-limestone, clay-limestone
<b>Sweetness</b>	Medium
<b>Service</b>	8°C to 12°C
<b>Harvest</b>	Manual with loading of the presses with whole grapes. Vinification respecting the principles of organic farming with temperature control on clear juice then aging for a few months in the cellar.
<b>Vinification</b>	
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	
<b>Ancohol Volume</b>	14,00°
<b>Residual Sugar</b>	