

GEWURZTRAMINER ALSACE GRAND CRU MANDELBERG

AOP ALSACE GRAND CRU

From a marl-limestone terroir, protected from the winds by the hill of almond trees, this Gewurztraminer is ample and intense. It develops very elegant fruity and spicy aromas with a peppery note on the palate.



Food Pairing	Aperitif et dessert
Designation	AOP Alsace Grand Cru
Grapes Varieties	Gewurztraminer
Capacity	75 cl
Ageing	Up to 10 years
Millesime	2020
Soil	Limestone marl
Sweetness	Medium Dry
Service	10°C to 12°C
Harvest	Manual with loading of the presses with whole grapes. Over-ripening of the harvest.
Vinification	Traditional in white on very clear juice and control of fermentation temperatures then aging minimum 1 year in bottle in our cellars.
Acidity (H₂SO₄)	2,50 g/L
Ancohol Volume	14,50°
Residual Sugar	28,50 g/L