

GEWURZTRAMINER ALSACE VENDANGES TARDIVES

AOP ALSACE

Spicy and concentrated aromas of dried fruits. Heady and robust wine, with flavors of honey and candied apricot. This wine remains despite its concentration on finesse and freshness.



Food Pairing Aperitif, foie gras and desserts.

Designation AOP Alsace

Grapes Varieties Gewurztraminer

Capacity 75 cl

Ageing 10 years and more

Millesime 2018

Soil Marno clay-limestone

Sweetness Sweet

Service 10°C to 12°C

Harvest Manual after over-ripening the

grapes.

Traditional in white with controlled

fermentation temperatures then

Vinification aged for 18 months in the cellar,

including a minimum of 10 months

in the bottle.

Acidity (H2SO4) 3,30 g/L

Ancohol Volume 13,00°

Residual Sugar 65,40 g/L