

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.



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| 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. |
| Vinification | Traditional in white with controlled fermentation temperatures then 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 |