

## GEWURZTRAMINER ALSACE

AOP ALSACE

Balanced and elegant wine with full-bodied and persistent flavors expressing aromas of spices and roses.



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| <b>Food Pairing</b>                          | Aperitif but also strong cheese and exotic cuisine   |
| <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>                                  | Marno clay-limestone   |
| <b>Location</b>                              | Beblenheim   |
| <b>Sweetness</b>                             | Medium Dry   |
| <b>Service</b>                               | 8°C to 12°C  |
| <b>Harvest</b>                               | Traditional with selection of grapes at the harvest.<br>Traditional in white with temperature control on clear juice then aging for a few months in vats and 1 to 2 months in bottle in our cellars. |
| <b>Vinification</b>                          |  |
| <b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b> |  |
| <b>Ancohol Volume</b>                        | 14,00°   |
| <b>Residual Sugar</b>                        |  |