



Vignobles d'Alsace

BRUNOLAFON
wine selection



Alsace, Domaine Edmond Rentz, Gewurztraminer Late Harvest, AOC Alsace, Blanc

AOC Alsace, Alsace, France

Since 1785, the Rentz family has been running the family vineyard in Zellenberg, and today Catherine and her brother Patrick Rentz are at the head of the family estate. The estate works today 27 ha, spread over 5 communes in the heart of the wine road: Bergheim, Ribeauvillé, Hunawihr, Zellenberg, Riquewihr, spread over particularly well exposed hillsides.

PRESENTATION

Varietal wine, originating from various hillside soils, which wonderfully unveil the character and aromas of the grapes.

IN THE VINEYARD

Respectful practices if the environment and HVE label certification.

WINEMAKING

Traditional vinification and cultivation method. The grapes are harvested manually at the end of October, under state control. The grapes are then matured in order to get a very high level of sugar concentration (above 270g of sugar/litre) which gives the potential to reach an alcoholic level of 16°. The grapes are then progressively pressed in a pneumatic press in order to extract the juice and aromas. The naturally present yeast on the grapes will start the alcoholic fermentation process that will change the grape juice into wine. Temperature controls are conducted throughout the fermentation process in order to guarantee persistence and balance. Two to three months after the fermentation process, the wine is racked in order to start maturing. Before bottling, each vat is filtered in order to guarantee the organic stability and conservation of the wine. The wine is kept in cellars for two years during which it undergoes multiple tests and blind tastings. If it meets the quality and standards expected, it will earn the right to be labelled as "Vendanges Tardives" (Late Harvest).

VARIETAL

12.5 % VOL.

Gewürztraminer 100%

SERVING

Serve between 8 to 10 °c (46 to 50°F)

AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

TASTING

Mellow wine with a yellow colour and delicate and complex aromas, accompanied by hints of honey, flowers and lychees. Very well balanced and vibrant. Best served well-chilled as an aperitif with foie gras or with a dessert.

FOOD PAIRINGS

Our Gewurztraminer can be served as a high-class aperitif. It goes well with foie gras and can also be served with strong cheeses and desserts (apple pie, shortcakes, fruit mousse...).



Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

