



GEWURZTRAMINER Vieilles Vignes 2018

AOC Alsace, Alsace, France

Gewurztraminer Old Vines from our L'Empreinte range.
This wine is made from Vieilles Vignes (over 25 years old) with limited yields.
It is rich, powerful and generous.

PRESENTATION

This Gewurztraminer Vieilles Vignes comes from a vineyard located on deep soil, it benefits from an excellent exposure (south and south-east) allowing a long maturation, necessary for the development of the aromatic palette of this grape variety. This wine comes from a selection of vines more than 25 years old, with limited yields, which produce complex wines.

THE VINTAGE

2018, vintage of great heat wave.

The Gewurztraminer are rich and extremely aromatic, while remaining on beautiful balances.

LOCATION

We are fortunate to have several plots of old vines in an area that offers a terroir and maturity favorable to the blossoming of this grape variety in the commune of Eichhoffen.

TERROIR

Heavy and deep marl soils.

IN THE VINEYARD

Harvesting is done at the very end of the season, before the late harvest.

These plots are often in an exceptional sanitary state, which allows us to bring in these grapes in optimal conditions, in over-ripeness. We try to have a little botrytis, in order to give the wine an exotic character and candied aromas.

WINEMAKING

Pressing for a duration of 5 to 6 hours followed by a cold static settling.

Fermentation activated by indigenous yeasts over a period of 3 weeks at a constant and controlled temperature.

AGEING

Aged until spring in stainless steel tanks.

13 % VOL.

Contains sulphites. Does not contain egg or egg products.
Does not contain milk or milk-based products.

TECHNICAL DATA

Residual Sugar: 35 g/l

SERVING

Serve between 8 and 10°C.

AGEING POTENTIAL

5 to 10 years



TASTING

Explosion of exotic fruits, mix of full-bodied and floral notes on the nose.

Rich, powerful and generous.

Its mouth is full, ample and flattering.

FOOD PAIRINGS

Accompany this Gewurztraminer with an exotic cuisine (curry, tagine...) or a fruit-based dessert.

As an aperitif or at the end of a meal.

