

GEWURZTRAMINER 2023

AOC Alsace, Alsace, France



Gewurztraminer from our Tradition range.

This grape variety comes from northern Italy (South Tyrol), where its parent variety, Traminer, has been cultivated since the Middle Ages. Since the 19th century and after some mutations, Alsatians call it Gewurztraminer, which means spicy Traminer.

PRESENTATION

The Gewurztraminer develops a real aromatic palette (flowers, exotic fruits and spices) which makes it a rich and complex wine. Its freshness remains very discreet.

THE VINTAGE

2018, a vintage of great heat wave.

The Gewurztraminer wines are rich and extremely aromatic, while remaining well balanced.

LOCATION

Comes exclusively from our parcels located on the Fronholz terroir in the heart of Epfig.

The slope is gentle and the exposure optimum for maturing our Gewurztraminer.

This heavy and compact soil is composed of a very stony subsoil, which allows a warming up as soon as the first rays of the sun.

IN THE VINEYARD

Yield around 65 hl/ha

Beautiful pink bunches, very ripe and healthy, with some touches of botrytis.

Natural weed control to avoid too much competition and stress for the vine.

WINEMAKING

Pressing for 4/5 hours followed by a cold static settling.

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

AGEING

Matured 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: 26 g/l

SERVING

Serve between 10 and 12°C.

Decant if possible one hour in advance to allow the aromas to open up.

AGEING POTENTIAL

10 to 15 years

TASTING

Gewurztraminer is a powerful and typical wine, full and round, with floral (rose, peony), spicy (pepper) and fruity (lychee) notes.



FOOD PAIRINGS

As an aperitif, with spicy dishes (Mexico, Morocco, India), soft cheeses with washed rind (Munster, Pont l'Evêque, Maroilles), pastries.

