

GEWURZTRAMINER ALSACE BIO

AOP ALSACE

From a wine-growing region recognized for its commitment to ecological transition, this wine, with its fruity personality and full of spices, respects the environment in which it flourished.



Food Pairing	exotic cuisines, fragrant dishes, strong cheeses, desserts.
Designation	AOP Alsace
Grapes Varieties	Gewurztraminer
Capacity	75 cl
Ageing	2 to 4 years
Millesime	
Soil	Sand-limestone, clay-limestone
Sweetness	Medium
Service	8°C to 12°C
Harvest	Manual with loading of the presses with whole grapes. Vinification respecting the principles of organic farming with temperature control on clear juice then aging for a few months in the cellar.
Vinification	
Acidity (H₂SO₄)	
Ancohol Volume	14,00°
Residual Sugar	