CAVE DE BEBLENHEIM

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	2023
Soil	Sand-limestone, clay-limestone
Sweetness	Medium
Service	8°C to 12°C
Harvest	Manual with loading of the presses with whole grapes.
Vinification	Vinification respecting the principles of organic farming with temperature control on clear juice then aging for a few months in the cellar.
Acidity (H2SO4)	2.22 g/L
Ancohol Volume	14.00°
Residual Sugar	15.59 g/L

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ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.
NOT RECOMMENDED FOR PREGNANT WOMEN.