

# GEWURZTRAMINER ALSACE GRAND CRU FROEHN

AOP ALSACE GRAND CRU

Characteristic wine of the Zellenberg terroir. It is distinguished by its fruitiness and breadth. All in finesse, on the pink and of a great length, it comes from a soil of calcareous sandstone.



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| <b>Food Pairing</b>                          | Aperitif, foie gras, exotic spicy dishes (Indian, Chinese), strong cheeses and desserts.   |
| <b>Designation</b>                           | AOP Alsace Grand Cru   |
| <b>Grapes Varieties</b>                      | Gewurztraminer   |
| <b>Capacity</b>                              | 75 cl  |
| <b>Ageing</b>                                | Up to 10 years   |
| <b>Millesime</b>                             | 2019   |
| <b>Soil</b>                                  | Marl, schist   |
| <b>Sweetness</b>                             | Medium   |
| <b>Service</b>                               | 10°C to 12°C   |
| <b>Harvest</b>                               | Manual with loading of the presses with whole grapes. Over-ripening of the harvest.<br>Traditional in white on very clear juice and control of the |
| <b>Vinification</b>                          | fermentation temperatures then aging minimum one year in bottles in our cellars.   |
| <b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b> | 2.98 g/L   |
| <b>Ancohol Volume</b>                        | 12.00°   |
| <b>Residual Sugar</b>                        | 31.70 g/L  |