

# GEWURZTRAMINER ALSACE GRAND CRU MANDELBERG

AOP ALSACE GRAND CRU

From a marl-limestone terroir, protected from the winds by the hill of almond trees, this Gewurztraminer is ample and intense. It develops very elegant fruity and spicy aromas with a peppery note on the palate.



<b>Food Pairing</b>	Aperitif et dessert
<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>	2022
<b>Soil</b>	Limestone marl
<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.
<b>Vinification</b>	Traditional in white on very clear juice and control of fermentation temperatures then aging minimum 1 year in bottle in our cellars.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	2.65 g/L
<b>Ancohol Volume</b>	13.50°
<b>Residual Sugar</b>	35.66 g/L