

## GEWURZTRAMINER ALSACE PASSION

AOP ALSACE

The nose of this Gewurztraminer is typical: spices, rose, a hint of mango and licorice on the finish.  
The fresh and pleasant attack brings balance to this Gewurztraminer.



<b>Food Pairing</b>	Full-bodied cheeses / leaky desserts
<b>Designation</b>	AOP Alsace
<b>Grapes Varieties</b>	Gewurztraminer
<b>Capacity</b>	75 cl
<b>Ageing</b>	2 to 5 years
<b>Millesime</b>	2022
<b>Soil</b>	Clay-limestone
<b>Sweetness</b>	Medium
<b>Service</b>	8°C to 12°C
<b>Harvest</b>	Manual with loading of the presses with whole grapes after over-ripening.
<b>Vinification</b>	Traditional in white with temperature control on clear juice then aging 12 months in the cellar.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	4.15 g/L
<b>Ancohol Volume</b>	14.00°
<b>Residual Sugar</b>	18.65 g/L