CAVE DE BEBLENHEIM

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.



Food Pairing	Full-bodied cheeses / leaky desserts
Designation	AOP Alsace
Grapes Varieties	Gewurztraminer
Capacity	75 cl
Ageing	2 to 5 years
Millesime	2022
Soil	Clay-limestone
Sweetness	Medium
Service	8°C to 12°C
Harvest	Manual with loading of the presses with whole grapes after over-ripening.
Vinification	Traditional in white with temperature control on clear juice then aging 12 months in the cellar.
Acidity (H2SO4)	4.15 g/L
Ancohol Volume	14.00°
Residual Sugar	18.65 g/L

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