

# GEWURZTRAMINER ALSACE VENDANGES TARDIVES

AOP ALSACE

Fine wine with complex aromas of candied fruit, rose and botrytis which characterize the selections of noble grains. From vines harvested over-ripe, it is a rich wine that retains all its finesse.



<b>Food Pairing</b>	A wine of great aromatic richness that can be enjoyed either as an aperitif or with an excellent foie gras. This wine can also be suggested at the end of a meal.
<b>Designation</b>	AOP Alsace
<b>Grapes Varieties</b>	Gewurztraminer
<b>Capacity</b>	50 cl
<b>Ageing</b>	10 years and more
<b>Millesime</b>	2016
<b>Soil</b>	Marno clay-limestone
<b>Sweetness</b>	Sweet
<b>Service</b>	10°C to 12°C
<b>Harvest</b>	Manual after over-ripening the grapes.
<b>Vinification</b>	Traditional in white with controlled fermentation temperature then aged for 18 months in the cellar, including at least 10 months in the bottle.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	4.53 g/L TH <sub>2</sub>
<b>Ancohol Volume</b>	13,00°
<b>Residual Sugar</b>	89,00 g/L