CAVE DE BEBLENHEIM

GEWURZTRAMINER ALSACE VENDANGES TARDIVES (50CL)

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.



Food Pairing	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.
Designation	AOP Alsace
Grapes Varieties	Gewurztraminer
Capacity	50 cl
Ageing	10 years and more
Millesime	2016
Soil	Marno clay-limestone
Sweetness	Sweet
Service	10°C to 12°C
Harvest	Manual after over-ripening the grapes.
Vinification	Traditional in white with controlled fermentation temperature then aged for 18 months in the cellar, including at least 10 months in the bottle.
Acidity (H2SO4)	4.53 g/L TH2
Ancohol Volume	13.00°
Residual Sugar	89.00 g/L