

GEWURZTRAMINER ALSACE VENDANGES TARDIVES

AOP ALSACE

Spicy and concentrated aromas of dried fruits. Heady and robust wine, with flavors of honey and candied apricot. This wine remains despite its concentration on finesse and freshness.



Food Pairing	Aperitif, foie gras and desserts.
Designation	AOP Alsace
Grapes Varieties	Gewurztraminer
Capacity	75 cl
Ageing	10 years and more
Millesime	2018
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 temperatures then aged for 18 months in the cellar, including a minimum of 10 months in the bottle.
Acidity (H₂SO₄)	3,30 g/L
Ancohol Volume	13,00°
Residual Sugar	65,40 g/L