

## GEWURZTRAMINER ALSACE VIEILLES VIGNES

AOP ALSACE

This wine comes from plots of vines over 30 years old. It presents an intense fruitiness expressing a beautiful aromatic complexity on the spices.



<b>Food Pairing</b>	Pan-fried foie gras, desserts, strong cheeses (munster, maroille, blue)
<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>	2020
<b>Soil</b>	Marno clay-limestone
<b>Sweetness</b>	Demi-Sec
<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 temperatures then aged for 12 months in the cellar, including at least 3 months in the bottle.
<b>Acidity (H<sub>2</sub>SO<sub>4</sub>)</b>	2,80 g/L
<b>Ancohol Volume</b>	13,50°
<b>Residual Sugar</b>	24,40 g/L