CAVE DE BEBLENHEIM

GEWURZTRAMINER ALSACE

AOP ALSACE

Balanced and elegant wine with full-bodied and persistent flavors expressing aromas of spices and roses.



Food Pairing	Aperitif but also strong cheese and exotic cuisine
Designation	AOP Alsace
Grapes Varieties	Gewurztraminer
Capacity	75 cl
Ageing	2 to 4 years
Millesime	2024
Soil	Marno clay-limestone
Location	Beblenheim
Sweetness	Medium Dry
Service	8°C to 12°C
Harvest	Traditional with selection of grapes at the harvest.
Vinification	Traditional in white with temperature control on clear juice then aging for a few months in vats and 1 to 2 months in bottle in our cellars.
Acidity (H2SO4)	3.10 g/L
Ancohol Volume	13.50°
Residual Sugar	13.63 g/L

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