

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	
Soil	Marno clay-limestone
Location	Beblenheim
Sweetness	Medium Dry
Service	8°C to 12°C
Harvest	Traditional with selection of grapes at the harvest. 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.
Vinification	
Acidity (H₂SO₄)	
Ancohol Volume	14,00°
Residual Sugar	