



# Gewurztraminer Réserve Particulière AOC Alsace 2018

75 cl

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## Vinification method of Gewurztraminer Réserve Particulière

Our winemaker follows with a special care the rules of the legislation of the Appellation Alsace. He controls the maturity in the selected plots until the harvest, which usually starts beginning or mid of September. The bunches are crushed in our pneumatic press on lowpressure programs. After fermentation and vinification, the wine stays many months on fine lies, in tank, in order to gain in structure, before bottling end of spring.

## Tasting notes of Gewurztraminer Réserve Particulière

Beautiful gold colour with a powerfull bouquet of rose aromas and some hints of litchies. In mouth the wine is generous with notes of ripe fruits and spices, and has a nice length. This very aromatic and full flavoured wine is a nice wine to drink on aperitif. Through its richness it will wonderfully pair with spicy or sweet and sour food. It matches well curry dishes and spicy food such as Thai food as well as desserts or strong cheese.

## Analytical information of Gewurztraminer Réserve Particulière

Grape variety : Gewurztraminer  
Serve between 8° and 10°C  
Residual sugar : 12,2 g/l  
Alcohol : 12°

## Terroir of Gewurztraminer Réserve Particulière

Clay and limestone

Aging potential : from 3 to 4 years

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