



Gewurztraminer Inspiration Terroirs AOC Alsace 2017

75 cl

Vinification of Gewurztraminer Inspiration Terroirs

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 Inspiration Terroirs

The bouquet, very concentrated, is marked by notes of exotic fruit and orange, and is delicately peppery. The attack is full and rich, the soil is revealed by the powerful and elegant character of this wine. A wine that will not leave you indifferent. Serve as an aperitif or a Foie-gras. Goes well with exotic food, and especially Asian food.

Analytical information of Gewurztraminer Inspiration Terroirs

Grape variety : Gewurztraminer
Served between 8° and 10°C
Residual sugar : 15,1 g/l
Alcohol : 13,1°

Terroir of Gewurztraminer Inspiration Terroirs

This soil is made of chalky conglomerates and marls. (old place name : Dorfburg)

Aging potential : from 4 to 6 years.