



Wine Note Orange 2020

NATURAL DRY ORANGE WINE - 75 CL

♪ **Grape-variety** : *Gewurztraminer.*

♪ **Origin** : *Epfig.*

♪ **Vines age** : *30 years.*

♪ **Soil** : *Clayey gravels.*

♪ **Wine-making** :

- *Manual harvest with strict sorting.*
 - *Whole grape carbonic maceration for 7 days.*
 - *Soft pressing.*
 - *Cold settling (24 to 36 hours).*
 - *Fermentation (natural yeasts).*
 - *Malolactic fermentation on lees.*
- Without inputs and sulphites added.*

♪ **Tasting** :

- *The smell : spicy, note of rose and litchee aromas.*
- *On the palate : yellow fruits aromas, sweet bitterness and blended tannins.*

♪ **Wine and food pairing** :

*Strong cheese, spicy food, goat cheese.
Aeration recommended.*

Service temperature : *10 to 12 °C.*

Storage : *3 to 5 ans.*

Alcoholic strength : 14.5 %vol. Total acidity : 4.6 g/L.

Residual sugar : < 1 g/L. SO2 Total : < 15 mg/L.

