



Gewurztraminer 2019

Vin De Fruit

HALF-DRY WHITE WINE - 75 CL

- ♪ **Grape-variety :** *Gewurztraminer.*
- ♪ **Origin :** *Epfig, Nothalten, Mittelbergheim.*
- ♪ **Vines age :** *35 to 50 years.*
- ♪ **Soil :** *40% clayey gravels, 60% Clay and limestone.*

♪ **Wine-making :**

- *40 % skin maceration for 8 hours.*
- *Low pressing.*
- *Cold settling (24 to 36 hours).*
- *Filtration of the must deposit and re-inclusion of them*
- *Alcoholic fermentation (natural yeasts) with temperature control.*
- *Maturing in large barrel with lees-stirring for 6-8 months.*

♪ **Tasting :**

- *The smell : very open, with exotic fruit (litchee) and spicy notes.*
- *On the palate : round, but not sweet, and well balanced with litchee and papaya aromas with a spicy final.*

♪ **Wine and food pairing :**

Aperitif, spicy food, Chinese an Thai food, strong cheese, munster, dessert.

Service temperature : *10 to 12 °C.*

Storage : *7 to 9 years.*

Alcoholic strength : 13.5 %vol. Total acidity : 3.7 g/L.

Residual sugar : 12.4 g/L.

