



Gewurztraminer 2023



Vin De Fruit

HALF-DRY WHITE WINE - 75 CL

- ♪ **Grape-variety :** *Gewurztraminer.*
- ♪ **Origin :** *Epfing, 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 : 14 %vol.

Total acidity : 4.7 g/L.

Residual sugar : 11.5 g/L.

