



Gewurztraminer Late Harvest 2020

Vin De Temps

SWEET WHITE WINE - 50 CL

- ♪ **Grape-variety :** *Gewurztraminer.*
- ♪ **Origin:** *Epfig, at the locality "Flossiter",
Mittelbergheim, at the locality « Brandluft »*
- ♪ **Vines age:** *More than 40 years.*
- ♪ **Soil:** *Marno-limestone, clay, sand and siliceous
pebbles in limestone marl.*

♪ **Wine-making :**

- *Manual harvest with strict sorting (80% botrytized).*
- *Low pressing with open-cage.*
- *Cold settling (24 to 36 hours).*
- *Filtration of the must deposit and re-inclusion of them.*
- *Alcoholic fermentation (natural yeasts) during 3 months
with temperature control in stainless steel tank.*
- *Maturing on lees in large barrel for 5 months.*

♪ **Tasting :**

- *The smell: notes of honey, candied fruits, and passion fruit.*
- *On the palate: round, exotic fruits, ripe fruits, and litchee
flavors.*

♪ **Wine and food pairing :**

Aperitif, foie gras, strong cheese, veined cheese, dessert.

Service temperature: 10 to 12 °C.

Storage: 10 to 15 years.

Alcoholic strength: 14 %vol. Total acidity: 4.2 g/L.

Residual sugar: 103.3 g/L.

