



Wine Note Orange 2023



NATURAL DRY ORANGE WINE **BIO** - 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 : 15 %vol.

Residual sugar : 0.14 g/L. *SO2 Total* : < 10 mg/L.

