



VINS D'ALSACE

## Gewurztraminer Tradition 2022

AOC Alsace, Alsace, France

*Spicy, exuberant, silky*



### THE VINTAGE

After a dry winter and an early spring, May was unpredictable, extending the flowering period. In June, a violent storm was followed by over two months of intense drought, putting the vines under severe stress, before timely rains arrived just before the harvest. The harvest started on August 29th under scorching heat and concluded on September 23rd. Finally, on October 27th, we were fortunate to harvest superb Gewurztraminer and Pinot Gris for late harvests under the autumn sun.

### TERROIR

Clay-limestone soil, 200 m altitude, vines under 40 years old. Organic farming.

### WINEMAKING

Hand-harvested, 3.5-hour pressing in a pneumatic press with whole clusters. Fermentation in stainless steel tanks, followed by aging on fine lees. Winemaking adheres to organic standards.

### VARIETAL

Gewurztraminer 100%

### 14 % VOL.

Contains sulphites.

### TECHNICAL DATA

Residual Sugar: 20 g/l

pH: 3.5

Tartaric acidity: 4.1 g/l

### SERVING

Store horizontally, away from light, at a consistent temperature between 10°C and 15°C. Serve chilled but not ice-cold, ideally between 8°C and 10°C.

### AGEING POTENTIAL

3 to 5 years

### TASTING

Nose with exotic fruit notes (mango), hints of rose. Soft and spicy attack, fresh finish with a touch of acidity

