



VINS D'ALSACE



Gewurztraminer Vieilles Vignes 2018

AOC Alsace, Alsace, France

Intense, exotic, rich

THE VINTAGE

Over the first five months of 2018, Alsace recorded the equivalent of an entire year's rainfall, promoting excellent vegetative growth of the vines. Despite a few storms, the scorching summer allowed for perfect grape ripening. For the first time in the estate's history, the harvest began the 27th August. It concluded in early October with beautiful late harvests. Despite a staggered harvest period, the conditions were exceptional, both in terms of quality and quantity.

TERROIR

Clay-limestone soil, 300 m altitude. Selection of old vine plots over 40 years old from the terroirs of Hunawihr, Ribeauvillé, and Bergheim. Organic farming.

WINEMAKING

Hand-harvested, 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%

13.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 42 g/l

pH: 3.8

Tartaric acidity: 3.6 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

5 to 10 years

TASTING

Open and distinctive nose with lychee notes. Smooth attack, exotic and elegant flavored palate, with a beautiful bitterness in the finish.

