



VINS D'ALSACE



Gewurztraminer Vendanges Tardives 2018 50cl

AOC Alsace, Alsace, France

Overripe fruit, savory

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 Grunspiel and Haguenau terroirs between 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 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 98.3 g/l

pH: 4

Tartaric acidity: 4.9 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

Over 15 years

TASTING

Nose with candied fruits, quince paste, lychee. Smooth and round attack, ample and rich, with controlled bitterness on the finish.

REVIEWS AND AWARDS

JAMES SUCKLING.COM

94/100

"Quite a raisiny nose for this grape, but on the palate, the exotic personality of Gewurztraminer shows through, also rose petals. Full body and round textured with smoky power in the long finish"

James Suckling, James Suckling, 01/06/2022



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