



VINS D'ALSACE

Gewurztraminer Tradition 2016

AOC Alsace, Alsace, France

A well-balanced Gewurztraminer!

THE VINTAGE

After a number of low yield harvests, the 2016 production was normal.

Initially, cool, wet temperatures slowed the spring vegetative growth greatly. Fortunately, the weather improved but residual moisture created perfect conditions for mildew. Extra vigilance was demanded to protect the crop. An August heatwave and subsequent warm weeks until harvest created water stress in some fields but the grapes eventually ripened perfectly.

Harvest began on September 20th and finished 7 weeks later.

In the cellar, a few fermentations finished more quickly than in the past. The wines are well balanced, fresh, and easy to drink.

TERROIR

calcareous clay soil

VARIETAL

Gewurztraminer 100%

12.5 % VOL.

TECHNICAL DATA

Residual Sugar: 22.3 g/l

pH: 3.64

Tartaric acidity: 4.3 g/l

SERVING

Can be kept between 3 and 5 years. The ideal serving temperature is 8-10°C.

TASTING

Ripe notes of pear and peach fill the nose of this wine. The palate is fresh and balanced. Excellent as an apéritif with fish and poultry tajine, strong cheese.

REVIEWS AND AWARDS



WINEENTHUSIAST

89/100

"Ripe notes of pear and peach fill the nose on this wine. They are even more expressive on the juicy, medium-sweet palate where residual sweetness boosts the ripe exuberance. Freshness counters this and balances the fruit a bit on this total peach bomb."

Anne Kriebel, Wine Enthusiast, 01/05/2019

