



VINS D'ALSACE

Gewurztraminer Tradition 2020

AOC Alsace, Alsace, France

Spicy, exuberant, silky



THE VINTAGE

2020 will be remembered as a year filled with emotion, career choices, solidarity, and privileged time with family.

The warm Spring, dry summer and rainy month of August made the grapes grow and ripen quickly. Harvest started August 22nd, the most precocious harvest in the history of the Alsace wine region. Our objectives were met as we preserved ripe, rich acidities, fine aromas, and balanced sugar/ alcohol levels. Consequently, our 2020 vintage is harmonious, aromatic with well-structured acidities.

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

Gewürztraminer 100%

13 % VOL.

Contains sulphites.

TECHNICAL DATA

Residual Sugar: 34 g/l

pH: 3.7

Tartaric acidity: 4.2 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

Intense notes of roses and spices fill the nose of this wine. The palate is fresh and balanced with delicate mango aromas

