



Gewurztraminer

Tasting

Beautiful pale golden colors with surprising clarity and brilliance. Rich, elegant floral aromas with hints of spice. A smooth, very unctuous wine on the palate, which perfectly envelopes its deep structure.

Full and delicate in taste, with fine, exotic fruit aromas.

Excellent initial presence with a warm spicy finish that persists on its very fine acidity.



Technical Aspects

Varietal: Gewurztraminer

Residual Sugar: 15.8 g/l

Alcohol: 14%

Acidity: 3.98 g/l

Appellation: A.O.C. Alsace

Soil: Clay, Silica, Limestone

Exposure: Southeast facing slopes influenced by a micro-climate

Harvest: Manual

Acreage: 1.5 ac out of 32 acres in vines, approx. 750 cs annually

Vinification: Pneumatic Press, fermentation in thermo regulated large oak casks or stainless steel. Spontaneous fermentation using indigenous yeasts from the vineyard.

Agricultural Method: Certified Biodynamic by Demeter since 1969 by Ecocert and Organic by Ecocert.



Vins Eugène Meyer

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Accompany

Charming with appetizers, dessert or with any exotically spiced or aromatic dish. This opulent wine also harmonizes well with strongly flavored cheeses such as Roquefort, Pont l'Eveque or Muenster.