



## GEWURZTRAMINER 2016

### « Altenbourg »

*The grape variety :* This variety comes from Italy : « Tramin » is a little town in the north of Italy. « Gewurz » means spices in alsatian, and even if this grape variety is cultivated all around the world yet, Gewurztraminer is typical from Alsace. It's a pink grape, with white juice, very sweet.

*Terroir :* clay and limestone

*Cultural methods :* Organic culture – organic wine

*Alcohol :* 13.4 % vol.

*Residual sugar :* 20 grammes

*Keep :* 10 ans

*Vinification :* Press during 7 hours on pneumatic press. Fermentation in low temperature, with natural yeast.

*Tasting :*



Gold yellow, clear.



The nose is very complex : first on the fruit (mango, pineapple, peach...) and then, more vegetal (liquorice).



Very nice body, ample. The mouth is full and generous.

*Advices to keep:* You can keep a wine if you respect these 3 rules : no light, no temperature variation and constant humidity.

*Tasting advices :* Usually, Gewurztraminer is drunk in aperitive. However, it's also perfect with Asiatic food. It excels with strong cheese like Munster, Roquefort...

