

Gewurztraminer Grand Cru Steinert A.O.C Alsace Grand Cru 2016

❖ Awards



❖ Alcohol 13.5 % alc./vol.

❖ Grape varieties Gewurztraminer

❖ Terroir Limestone and chalky-clay

❖ Harvesting Handpicked

❖ Winemaking

Direct pneumatic pressing (vertical drains to obtain high quality juices), clarification, controlled fermentation temperatures, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.

❖ Tasting Notes

"Gewurz" means spice, which is not surprising considering the character of this grape variety. Gewurztraminer is very fruity, evoking pineapple or litchi and usually rose petals. When it comes to spices, the variety expresses discreet nutmeg and white pepper.

This bright and limpid wine is an attractive golden yellow colour. A slight aeration allows the wine to fully open up. It discretely exhales gingerbread and ripened fruit aromas. The attack on the palate is strong and silky. This exceptional wine, elaborated for genuine connoisseurs, was awarded a gold medal at the San Francisco International Wine Competition.

❖ Food Pairing

Steinert is perfect as an aperitif with foie gras, cheese as well as desserts that are not too sweet. It is traditionally served at receptions with "Kugelhof" or canapés and snacks. With foie gras, fresh or fried, this rich and concentrated Gewurztraminer Grand Cru STEINERT maintains its royal status. Gewurztraminer pairs especially well with strong cheese



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Gewurztraminer Grand Cru Steinert
A.O.C Alsace Grand Cru
2016

(Roquefort, Munster). Try it with a cumin-flavoured Munster flaky pastry and a green salad, with pieces of apple and walnuts.

❖ **Serving Temperature** Between 10 and 12°C

❖ **Ageing Potential**

Can be conserved for up to 8 years



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