



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

- ❖ Alcohol 13 % 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

«Gewürz» means "spice" which is not surprising when you consider the characteristics of this grape variety. Gewurztraminer has strong fruity flavors, such as pineapple or litchi, and most of the time notes of rose petal. The spices are generally defined by touches of nutmeg and white pepper. This wine is an attractive at once brilliant and limpid golden yellow color. When aired the nose exhales subtle notes of gingerbread and ripe fruit. The attack on the palate is delicate and silky. It has good volume and subtle freshness, thereby perfectly completing the balance on the palate. It opens up nicely on the finish. Aromas of yellow fleshed fruit dominate and transform into spicier and slightly more mineral notes. Thanks to these qualities, this product was awarded a Gold Medal at the International Wine Challenge in 2013.

❖ Food Pairing

Its strong and round structure goes well with unctuous fish (trout with sun-dried tomatoes), white meat and game (venison with cranberries or rabbit with prunes) and sweet and sour dishes. It expresses its full potential with a wide array of fruity desserts, and not to be forgotten cinnamon, vanilla, aniseed or ginger-flavored treats. Chinese cuisine also pairs well with Gewurztraminer.

❖ Serving Temperature Between 10 and 12°C

❖ Ageing Potential



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ALSACE FRANCE

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

Can be conserved for 5 and 10 years old.



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