



Gewurztraminer Vendanges Tardives AOC Alsace 2018

50 cl

Vinification of Gewurztraminer Vendanges Tardives

The harvest is exclusively made by hand, when very ripe grapes affected by noble rot - Botrytis cinerea - . The grapes then very concentrated in sugar by this natural phenomenon are selected and gently pressed . Clarification of juice is done naturally at low temperature. The fermentations are slow and aging on lees for 9 months minimum. The wine once in still patiently aged bottle cellar 2 years before being marketed .

Tasting notes of Gewurztraminer Vendanges Tardives

Straw yellow robe. Very expressive nose gives off aromas of quince and exotic fruits. On the palate, dried fruit caress the palate with a final score of dried banana. It is an ideal wine to accompany creams burned apricot or chocolate fondants.

Analytical information of Gewurztraminer Vendanges Tardives

Grape variety : Gewurztraminer
Served between 8° and 10°C
Residual sugar : 61.1 g/l
Alcohol : 13°

Terroir of Gewurztraminer Vendanges Tardives

Clay and limestone

Aging potential : from 8 to 15 years.