Gewurztraminer Organic "Les Caves de l'Enfer" 2020

75 cl

Terroir of Gewurztraminer Organic "Les Caves de l'Enfer"

The Gewurztraminer "Bio" comes from a terroir that has been organically cultivated, with a high biodiversity of flora and fauna. It is certified by Ecocert FR-BIO-01.

Vinification of Gewurztraminer Organic "Les Caves de l'Enfer"

After an appropriate pressing in our pneumatic presses, each wine is vinified with the greatest care and then matured for several months on fine lees to gain in structure and reveal its finest aromatic expression.

Tasting notes of Gewurztraminer Ograniic "Les Caves de l'Enfer"

Alsace Gewurztraminer Bio has a magnificent golden colour. It reflects the typical characteristics of its grape variety, with a charming nose and lovely aromatic intensity.
The attack is generous and fruity, with floral notes of rose and lychee and hints of spice. Well-balanced, with good length.

Food and wine pairing with Gewurztraminer Organic "Les Caves de l'Enfer"

Gewurztraminer is a fruity, aromatic white wine that is often served as an aperitif and goes wonderfully with Asian cuisine. It is perfect with Tandoori chicken or Peking duck. Ideal with soft cheeses such as Munster or Maroille. It can also be served with desserts such as fruit tarts and chocolate desserts.

Technical aspects of Gewurztraminer Organic "Les Caves de l'Enfer"

Grape variety : Gewurztraminer
Served between 8° and 10°C
Residual sugar : 17.7 g/l
Alcohol : 14°

Aging potential : from 1 to 3 years.