

Grapes  
100% Gewurztraminer

Region/Appellation  
Pfalz, Germany

Alcohol by volume  
13.00%

Residual Sugar  
1.5 g/l

pH  
3.14

Total Acidity  
3.47 g/l

Drinking Window  
2024 - 2029

Tasting Guide



Tasting note printed  
03/07/2024

# Gewürztraminer 2018 6x75cl

## Winemaker Notes

Intense notes of lychees and rose, with some lighter notes of citrus fruits such as grapefruit and lemon. On the palate it's a dry wine which is supple, with a nice balance of acidity and a finish with notes of lychees and citrus.

## Vineyard

Soil and limestone subsoil. A hot, dry and sunny semi-continental climate.

## Winemaking

Skin contact for around 12 hours, followed by 4 hours of gentle pressing. Settling, followed by low temperature fermentation (17-19°C) over several weeks. Matures in stainless steel vat on fine lees for 3 months.

## Vintage

The beginning of the 2017-2018 winter was relatively mild with temperatures around 0/-1°C at the beginning of January. Spring too was full of surprises, with early bud-break (mid-April), the vines started to grow, helped by warm damp weather. As in 2017, summer brought with it a real heatwave but summer rain allowed the grape to develop normally, giving us some clues about a promising harvest in terms of quality and quantity.

## Food match

Grilled and Roasted White Meats

You will appreciate its spicy side on cheeses or a meat curry

