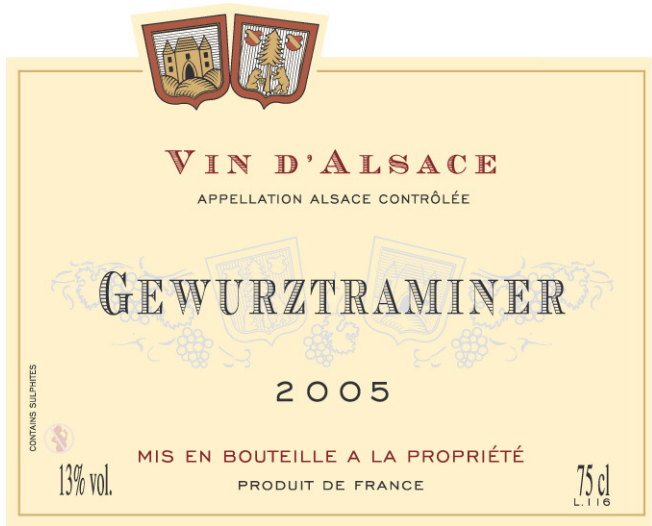


AOC Alsace - GEWURZTRAMINER 2005 - 75cl



- ❖ *Vinalies Internationales 2007 - Silver Medal*
- ❖ *Gilbert & Gaillard Wine Guide 2008 - 87/100*

Grape Variety - 100% Gewurztraminer

Terroir – Clay & Granit

Age - 20 years

Surface - 180 ares

Vine density - 4500 plants / hectare

Yield - 65 hl / ha

Pruning - Double Guyot

Harvesting – by hand

Cultivated method - Healthy environmental method, with organic treatment



Vinification - cold static clarification during 48 hours after pressing. Slow regulated fermentation in stainless steel between 15 and 18°C during 1 month.

Bottling - May 2006

TASTING NOTES

Full-bodied and well structured, it develops a rich aroma of flowers (rose), spices and exotic fruit (lychee, mango). The palate is off-dry and powerful with a long finish.

FOOD MATCHING

It is perfect as an aperitif or with ethnic cuisine ("Red Thai chicken curry with jasmine rice", "sweet & sour chicken with pineapple") or with strong cheeses (Blue cheese, Munster...)

OTHERS INFO

Serve between 8-10°C.
Drinking well now and will reward from cellaring up to 2012.

TECHNICAL ANALYSIS

Alcohol: 13.20% vol.

Tartaric acid: 4.20 g/l

Residual sugar: 17.10 g/l

Domaine Mersiol

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