

# AOC Alsace – GEWURZTRAMINER Vendange Tardive 2002 - 75cl



Grappe Variety - 100% Gewurztraminer

Terroir – Granitic arena

Age - 30 years

Surface - 90 ares

Vine density - 6000 plants / hectare

Yield - 50 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 – Sept. 2003

## TASTING NOTES

Round, powerful and well structured, with complex mature exotic fruit aromas (lychee, mango). It develops also delicate aromas of flowers (rose) and spices. The palate is full-bodied, opulent with a long and mineral after-taste.

## FOOD MATCHING

It is excellent with "Foie Gras", with a fruity dessert like a Pear Tie, a fresh fruit salad or as an aperitif with some friends...

## OTHERS INFO

Serve around 9°C.

Drink now or can be kept at least 10 years in good cellars.

## TECHNICAL ANALYSIS

Alcohol: 13.60% vol.

Tartaric acid: 5.40 g/l

Residual sugar: 46.50 g/l

SO<sub>2</sub>: 160 mg/l

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