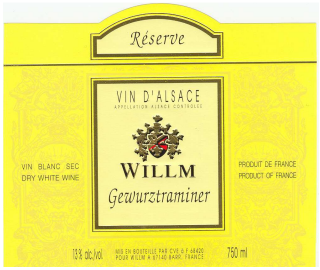
Gewurztraminer Réserve 2009



Varietal : Gewurztraminer 100%

Appellation : AOC Alsace
Vintage : 2009

Appreciation – Perception sugar/acidity :

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Dry Medium Sweet

Alcohol :	13.17 %
Residual Sugar :	16.13 g/L
Total Acidity_H_2SO_4 :	2.82 g/L

General Information

The Gewurztraminer varietal is pink with white fruit and juice. It produces powerful wines with exuberant fruit character. The bouquet is intense and develops rich aromas of exotic fruit (passion, pineapple, litchi), flowers (roses) and spices (pepper, cinnamon)

Vinification

The winemaking of our premium range focuses on the varietal character and the fruit. The grapes are harvested at good maturity and pressed in pneumatic presses. The pressing is fractured and takes 4 hours in total.

We separate Head (Cuvée) 0 → 0,6 Bars
Heart (Taille) 0,6 → 1,2 Bars
Tail end of Press (Rebèche) 1,2 → 2 Bars

The juice is decanted in order to begin the winemaking with a clean and clear must. We inoculate with selected neutral yeasts to start the alcoholic fermentation. The fermentation takes place in temperature controlled stainless steel vats (64° Fahrenheit / 18°Celsius) and takes between 4 to 6 weeks. It is followed by a maturing on the fine lees for another 2 to 3 months. The wines are then racked, cold stabilized and go through a light filter (Kieselguhr). The wine is then finished and stays in tempered tank until the bottling. The wines are generally bottled between 8 and 10 month following the harvest.

Food and Wines – Temperature of Service

Aperitif ; oriental and Asian cuisine (Thai, Chinese, Moroccan and Indian); Roast meat combined with exotic fruits ; spiced salads ; fruit pies and crumbles ; blue cheeses. 48° - 53° Fahrenheit / 9° – 12° Celsius.

Tasting notes

Golden yellow hints. Nice aromatic intensity and exotic fruits.
Light, round, well-balanced, good persistence, finishing on spicy notes.

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