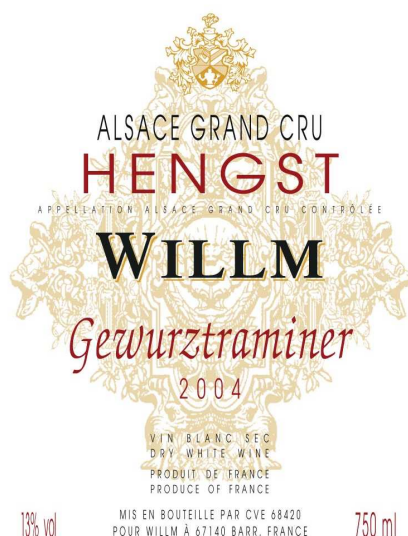


# Gewurztraminer Grand Cru Hengst 2005



**Varietal :** Gewurztraminer 100%  
**Appellation :** AOC Alsace Grand Cru  
**Vintage :** 2005

**Appreciation – Perception sugar/acidity :**

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Dry Medium Sweet

**Alcohol :** 12.4 %  
**Residual Sugar :** 25.4 g/L  
**Total Acidity\_H<sub>2</sub>SO<sub>4</sub> :** 3.1 g/L

## General Information

On the southern fringes of Wintzenheim, the vineyard faces southeast, at an altitude of 270 to 360 m, extended across a large wind-sheltered slope.

The soil is only composed of Tertiary border conglomerates with interstratified calcareous marls.

These "Rhinegraben" talus slope formations consists of limestone boulders of different geological layers, but also of sandstone pebbles near the top of the slope. They develop shallow, stony, mostly calcareous soils, ideal for vine growing in Alsace. In its youth, the wine is quite in accordance with its name, it has an untamed character (*Hengst means stallion*). Bottle-ageing softens, refines and tames it. This «*thoroughbred horse*» astonishes gourmets and connoisseurs by its ageing potential (*10 to 20 years, or more*).

## Vinification

For the making of our Grand Crus we use perfectly ripe and healthy grapes from carefully cultivated and selected vineyards. The yields are low and the vineyards are generally planted with old vines. For these wines we focus on terroir or vineyard expression with all elements that influence the aromas, the composition and typical character of each Grand Cru.

The pressing is pneumatic and whole bunch with grapes of perfect health. The pressure is slow and soft (4,5 Hours) and only the Head (cuvee) juice (0 → 0,6 Bar of pressure) will be used for Grand Cru. The decantation is severe and strict and the Alcoholic Fermentation happens at low temperatures of 53° to 61° Fahrenheit (12° - 16° Celsius). The fermentation takes 8 to 10 weeks. The maturing on the fine lees that follows (4 to 5 months) is interrupted by frequent sessions of lees stirring or round pumping which bring them back in suspension. The stirring is done especially at the beginning and only when needed towards the end. The wines are then raked, fined, cold-stabilized and lightly filtered on Kieselguhr.

After these operations the wine rests in oak vats or stainless steel tanks before the bottling generally 10 to 14 months following the harvest. The Grand Crus once bottled stay in our cellar for at least 1 year before being offered to the market. The distinctive terroir or vineyard character expresses itself and develops over time.

## Food and Wines – Temperature of Service

Aperitif ; world cuisine with spices (Chinese, Thai, Indian); fish with spicy sauce (curry); fruit cakes and crumbles ; exotic desserts ; blue and stinky cheeses ; 48° - 53° Fahrenheit / 9° - 12° Celsius.

## Tasting Notes

Deep yellow, with golden hints.

Elegant nose, exotic fruits notes, jasmin. Light, round, smooth, good persistence, fruity notes.