



Gewurztraminer 2005 « Réserve »

Very distinctive grape variety, the Traminer is coming from Northern Italy and the production probably started around 1511. The first selection of clones were done around 1870 and since then all the growers in Alsace talk of Gewurztraminer (literally spicy - Traminer).

Gewurztraminer counts for 2800 hectares in Alsace out of 15300 hectares and gives a rich and powerful wine, dry of course, usually around 13 per cent alcohol. Great classical example of Gewurztraminer produced in Alsace, the 2005 is fresh, fruity and beautifully balanced with a lovely fruit acidity.

The « Réserve » Gewurztraminer is made entirely with selected grapes from selected pieces of land. These grapes are richer and more complex than those used in our « Classic » Gewurztraminer. This Gewurztraminer is superbly balanced and is very refreshing.

Restrained ripe nose with a finer lychee and licorice - scented nose. Full bodied wine, with very subtle spice and fruit flavors with lots of apricot and spice flavors and a rich long finish. The 20045 Gewurztraminer « Réserve » should age easily another 10 years or more.

Alcool : 13,45 % vol.

Sucre résiduel : 10 g/l

Acidité totale : 4,7 g/l (acide tartrique)

