



GEWURZTRAMINER 2008

Very distinctive grape variety, the Traminer is coming from northern Italy and the production probably started around 1511.

The first selection of clones was done around 1870 and since then all the winegrowers in Alsace talk of Gewurztraminer (literally spicy Traminer).

This selection of better clones was done in order to produce a better, spicier traminer.

Gewurztraminer counts for 2700 hectares in Alsace and produces a rich, powerful, pungent wine, usually around 13,0 per cent alcohol but always well balanced with ripe natural acidity.

2008 Gewurztraminer was made from grapes we purchased from growers but also from our fields. This excellent vintage was very clean and we brought in some very healthy grapes which enabled us to produce an entirely dry Gewurztraminer, full bodied wine. Most of these grapes selected by Pierre and Jean were picked mid October to late October.

2008 Gewurztraminer has a gold colour with a perfumed nose of lychee fruits and spices. The wine is rich, intense, luscious and the finish is dry and spicy. Textbook Gewurztraminer from Alsace, with a great balance that will age easily 5 years and more.

Gewurztraminer should be drunk with spicy foods from all around the world ; from Chinese cuisine to Indian curries, from sushies to fusion cuisine....It is the only wine able to stand up to spices.

One should drink Gewurztraminer with strong cheeses as well, like our local Munster cheese or Epoisse, Livarot.... as well as blue cheeses like Roquefort, Fourme d'Ambert and Stilton.

Alcohol: 14,0%
Residual Sugar: 8,8g/l
Total acidity: 5,88 g/l (tartaric)

