



LUCIEN ALBRECHT

GRANDS VINS D'ALSACE

GEWURZTRAMINER GRAND CRU SPIEGEL



VINTAGE 2015

The 2015 vintage began with a very mild spring, followed by high temperatures in June and July. There were a few episodes of severe drought but overall the vintage was near perfect with excellent ripening on the vine. The wines produced from this vintage showcase an exceptional balance of alcohol, residual sugar and acidity.

VINIFICATION

To craft our Grands 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 expressions that influence the aromas, composition and true character of each Grand Cru.

TASTING NOTES

The 2015 Gewurztraminer Grand Cru Spiegel presents a gold yellow color with silver tints. On the nose there is an explosion of nutmeg and cinnamon aromas that are highlighted by exotic fruits notes. The palate is soft and round complemented by a refined acidity.

TECHNICAL ANALYSIS

Alcohol: 13.7%

Residual sugar: 34 g/L

Total acidity: 2.96 g/L

Temperature of service: 46°–50° F

Aging capacity: 3 to 15 years

Terroir: Mostly clay-limestone soils on the western slope and sandstone on the eastern slope.