



LUCIEN
ALBRECHT
GRAND VINS D'ALSACE

2017 GEWÜRZTRAMINER
RÉSERVE

Lucien Albrecht is among the pioneers of viticulture in Alsace with a history that dates to 1698, when Balthazar Albrecht settled in Orschwihr, a small Alsatian village in an ideal location for vineyards. Since then eight generations have carried on a tradition of innovative and sustainable winemaking, inspired by the rich and varied terroir of Orschwihr. Fresh, elegant and aromatic, each Lucien Albrecht wine is a tribute to the winery's deep roots in Alsace.

2017 VINTAGE

In spite of the lowest yields in 30 years, all the climatic conditions contributed to impressive quality in the 2017 vintage. With good levels of acidity, beautiful balance, and beautiful maturity, Alsace wines of 2017 are comparable to the vintages of the greatest years.

WINEMAKING

- 100% hand-harvested
- Extended and soft pressing
- Four to six weeks controlled fermentation in stainless steel
- Aged on fine lees for two to three months

TASTING NOTES

The nose is fine with rich sweet spice aromatics (cinnamon, cardamom) and exotic fruits (mango, papaya, and guava). On the palate, the wine shows great complexity: supple and ample, with sustained spice and mango flavors. Enjoy now, at a recommended serving temperature of 46-50° F, or cellar up to five years.

Alcohol: 13.58% alc/vol

Residual Sugar: 16.03 g/l

TA: 2.6 g/l

