

2019 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.

2019 VINTAGE

Steady rainfall during the spring encouraged moderate vine growth beginning mid-April. A dry period in July was followed by heavy rainfall at the beginning of August. These conditions yielded a smaller crop that was harvested in early September. Small bunches, rich in aromatic compounds with very little juice produced fresh and expressive wines with beautiful, balanced acidities and perfect sugar content. A fine vintage that compares favorably to 2017 and 2010.

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 of cinnamon and cardamom and exotic fruits like mango, papaya, and guava. On the palate, the wine shows great complexity: supple and ample, with sustained spice and mango flavors. This Gewürztraminer is an excellent aperitif wine, and pairs beautifully with Asian cuisine, strong cheeses, or tarts and fruit-based desserts. Enjoy now, at a recommended serving temperature of 46-50° F, or cellar up to five years.

Alcohol: 13.60% alc/vol Residual Sugar: 16.80 g/L

TA: 2.92 g/L

