

Le Gewurztraminer Réserve

GENERAL INFORMATION

The Gewurztraminer varietal is pink with white fruit and juice. It produces powerful wines with exuberant fruit character. The bouquet is intense and develops rich aromas of exotic fruits (passion, pineapple, lychee), flowers (roses) and spices (pepper, cinnamon).



VINIFICATION

- 100% Hand harvesting
- Extended and soft pressing
- 4-6 weeks controlled fermentation in stainless steel
- Maturing on the fine lees for another 2 to 3 months

VINTAGE 2022

Despite the vagaries of the climate, with episodes of heat, drought and hail, the 2022 vintage of Alsace wines is exceptionally early, with outstanding heterogeneity. Harvesting began at the end of August, and the wines are very pretty, with less acidity, rather balanced and easy to drink.

TASTING NOTES

The nose is fine and presents a great aromatic richness with notes of sweet spices (cinnamon, cardamom) and exotic fruits (mango, papaya, and guava). On the palate, it shows a great complexity: supple and ample, with persistence on spicy and mango flavors.

Temperature of service: 8-10°C

Aging capacity: Enjoy it now or keep it up to 5 years.

FOOD & WINE PAIRING

This wine accompanies aperitifs, Asian cuisine and exotic food, sweet and sour dishes, strong cheeses, or tarts and fruit based desserts.

TECHNICAL ANALYSIS

Alcohol: 13,39 alc./vol.

Residual Sugar: 17.52 g/L

Total Acidity H_2SO_4 : 3.19 g/L



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