



LUCIEN  
**ALBRECHT**  
GRAND VINS D'ALSACE

2021 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.*

**2021 VINTAGE**

The climatic conditions observed throughout 2021 included a series of periods of frost, intense rains, and finally hot and dry weather in August. Yields were smaller than average, producing high quality wines that present drier, crisper and fresher profiles.

**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:** 13.4% alc/vol

**Residual Sugar:** 15.3 g/L

**TA:** 3.51 g/L

