

GUSTAVE LORENTZ PINOT GRIS RESERVE 2013



Description:

The 2013 Pinot Gris Reserve is gold-yellow in color, with a charming and complex aromas of dried fruits and nuts. The same expressive characteristics are found on the palate, which is generous and full-bodied. The mouth-filling texture is very pleasant and fruit-forward, with an enjoyable finish, due to the wine's balanced acidity.

Winemaker's Notes:

The grapes come from various hillside vineyards around the village of Bergheim, with a predominance of heavy clay-limestone soil. They are hand-picked at the beginning of October, with the whole grapes pressed. The pressed juice is separated from the free-run juice and undergoes 12 to 24 hours of "debourbage" or settling, to eliminate impurities, which are then filtered out. Fermentation takes place, using a combination of natural and selected yeasts, in stainless steel vats. The wine goes through two rackings, the first to separate the lees from the wine and the second to clarify the wine. It sits in tanks for six months, with the potential to age for approximately seven to eight years.

Serving Hints:

A versatile wine, the Pinot Gris Reserve can be enjoyed as an aperitif or with a wide range of appetizers. It also works well with game, mushrooms and other vegetables, as well as roasted meats, semi-soft cheeses and fruity desserts.

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| PRODUCER: | Gustave Lorentz |
| COUNTRY: | France |
| REGION: | Alsace |
| GRAPE VARIETY: | 100% Pinot Gris |
| RESIDUAL SUGAR: | 8.0 g/l |

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| Pack | Size | Alc% | lbs | L | W | H | Pallet | UPC |
|------|------|--------|-------|-------|-------|-------|--------|---------------|
| 12 | 750 | 12.88% | 35.27 | 15.35 | 11.41 | 10.03 | 7X10 | 89918800146-2 |

