

GUSTAVE LORENTZ

PINOT BLANC RESERVE 2017



Description:

The Pinot Blanc Reserve is light gold-yellow in color, with an intense, fresh nose of citrus fruits, refined complexity. The expressive, charming and approachable aromas carry through to the palate, with a pure attack, nice balance, strong fruitiness and a dry, elegant finish.

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, usually around 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 five months, and has the potential to age for an additional five years.

Serving Hints:

The Pinot Blanc Reserve is a great match for both hot and cold appetizers, especially mussels and cold seafood plates. It also is a perfect aperitif and the most versatile wine coming from the Alsace.

PRODUCER:	Gustave Lorentz
COUNTRY:	France
REGION:	Alsace
GRAPE VARIETY:	100% Pinot Blanc
ALCOHOL %:	12.38%
RESIDUAL SUGAR:	2.48 g/l
TOTAL ACIDITY:	5.2 g/l
pH:	3.35

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	35.27	10.12	11.81	11.51	7x10	89918800144-8	1089918800144-5

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