

GUSTAVE LORENTZ GEWURZTRAMINER RESERVE 2017



Description:

Gustave Lorentz Gewurztraminer Reserve has a clear, golden yellow color, with an expressive floral nose redolent of roses, as well as apricots and tropical fruit. It's supple, complex and rich, with an impressive structure. The palate offers tastes of exotic fruits and spices with a peppery/ginger finish – well-balanced and slightly dry.

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 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 five months prior to bottling. It has the potential to age from seven-to-ten years.

Serving Hints:

This is an excellent match for fish in spicy sauces (ginger sauce, etc.), smoked salmon, dishes with sweet and sour sauce – most ethnic cuisine (Thai, Indian or Chinese), as well as strong cheeses.

PRODUCER:	Gustave Lorentz
COUNTRY:	France
REGION:	Alsace
GRAPE VARIETY:	100% Gewurztraminer
ALCOHOL %:	14%
RESIDUAL SUGAR:	8.18 g/l
pH:	3.45
TARTARIC ACID	4.7 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	35.27	10.12	15.48	11.51	7x10	89918800147-9	1089918800147-6

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