

GRANDS VINS D'ALSACE

# Gustave Lorentz

à Bergheim depuis 1836

FRANCE

## GEWURZTRAMINER RESERVE

### 2019



#### WINE DATA

##### Producer

Gustave Lorentz

##### Region

AOC Alsace

##### Country

France

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##### Wine Composition

100% Gewurztraminer

##### Alcohol

14.36%

##### Total Acidity

4.6 G/L

##### Residual Sugar

14.8 G/L

##### pH

3.63

#### DESCRIPTION

Gustave Lorentz Gewurztraminer Reserve has a clear, golden yellow color, with an expressive floral nose with hints of roses as well as apricots and tropical fruit. The palate is supple and fresh, complex and rich and still elegant and food friendly. Aromas of exotic fruits and spices with a peppery/ginger finish – well-balanced and slightly dry.

#### WINEMAKING 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. The wine 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.