

GRANDS VINS D'ALSACE

Gustave Lorentz

à Bergheim depuis 1836

FRANCE

GUSTAVE LORENTZ
GEWURZTRAMINER RESERVE
2020



WINE DATA

Producer

Gustave Lorentz

Region

Alsace AOC

Country

France

Wine Composition

100% Gewurztraminer

Alcohol

14.97%

Total Acidity

4.2 G/L

Residual Sugar

11.5 G/L

PH

3.5

Bottling Date

February 16, 2021

Harvest Date

September 14, 2020

DESCRIPTION

Gustave Lorentz Gewurztraminer Reserve has a clear and pale-yellow color, with an expressive floral and spicy nose. It seems like a spring carpet of blossoms. On the palate, it is a warm attack, but the acidity gives it its remarkable length. The wine is complex and rich but still elegant and food-friendly due to its freshness. A gastronomic Gewurztraminer!

WINEMAKING

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 “debouillage” 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, sweet and sour dishes, most ethnic cuisine (Thai, Indian or Chinese), as well as strong cheeses as Munster, Epoisse or Blue cheese.