

GUSTAVE LORENTZ GEWURZTRAMINER GRAND CRU ALTENBERG DE BERGHEIM 2004



DESCRIPTION:

The Gewurztraminer Grand Cru has a straw yellow color, with richly-concentrated nose of exotic fruit and botrytus. The nose follows through to the palate, with powerful and complex flavors, verging on the dry side, but with a roundness and a very long, semi-dry finish.

WINEMAKER'S NOTES:

The grapes come from the classified Grand Cru site of Altenberg de Bergheim with a predominance of clay/limestone soil. The vines are very old - between 30 and 50 years - and they are the pride of Bergheim winegrowers as there have been vines there since the end of the 13th Century. They are hand-picked (in the 2004 vintage, near the end 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 old oak 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 vats for around 10-11 months prior to bottling. It has the potential to age from seven to ten years.

SERVING HINTS:

This is an excellent match as an aperitif, with foie gras, strong cheeses and exotic fruit desserts. It is also a great match with sweet and sour or hot dishes (especially Thai, Chinese and Indian cuisines).

PRODUCER:

Gustave Lorentz

COUNTRY:

France

REGION:

AOC Grand Cru Alsace

GRAPE VARIETY:

100% Gewurztraminer

ALCOHOL:

14.1%

RESIDUAL SUGAR:

16 g/l

Quintessential Wines, 1932 Sierra Ave., Napa, CA 94558

www.quintessentialwines.com