GUSTAVE LORENTZ PINOT GRIS RESERVE 2023

AOC Alsace, France





TASTING NOTES: The Pinot Gris Reserve is pale yellow in color, bright and clean. It is a smooth wine of finesse and distinction, with wild peach and pear on the nose. The white fruit extends to the generous and medium-bodied palate. It has a great mouth-filling texture, with a very enjoyable and dry finish, thanks to its balanced acidity.

VITICULTURE: The grapes come from various hillside vineyards around the village of Bergheim, with a predominance of heavy clay/limestone soil.

VINIFICATION: The grapes are hand-picked 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 six months, with the potential to age for approximately seven to eight years.

FAMILY: "The essence of our wines stems from the close relationship between grape variety, terroir and climate." Those immortal words from Gustave Lorentz, the founder of this famed Alsatian estate, pervade every aspect of the winemaking and winegrowing process, and it has since its founding in 1836. There have been seven generations of family tradition here, currently helmed by sixth generation Georges Lorentz, and with that kind of legacy comes innovation. Gustave Lorentz was among the first producers in Alsace to use stelvin closures and became certified organic by Ecocert in 2012.

Gustave Lorentz vineyards are nestled in the hills of Altenberg de Bergheim in the Vosges Mountains on 85 acres, with four being planted on the hills of Grand Cru Kanzlerberg and 30 in the Altenberg de Bergheim. Riesling, Pinot Gris, Gewurztraminer and Pinot Blanc varieties, all vinified separately, make up the majority of plantings of these exceptional vineyards, along with smatterings of other varieties.

PRODUCER: Gustave Lorentz ALCOHOL: 13%

REGION: AOC Alsace TOTAL ACIDITY: 5.4 G/L

GRAPE(S): 100% Pinot Gris RESIDUAL SUGAR: 4.56 G/L

SKU: GLPR237 pH: 3.37

