

# Domaine Weinbach

## 2023 ALTENBOURG GEWURZTRAMINER ALSACE GRAND CRU

### TECHNICAL DATA

*Grape variety:* 100% Gewurztraminer

*Alcohol:* 13.9 %

*Residual sugar:* 29 g/l

*Total acidity (AT):* 4.6 g/l

*pH:* 3.4

*Barrel type:* Old foudre (neutral oak)

*Time in Barrel:* 10 months

*Bottles produced:* 4,520

**TERROIR:** Lieu-dit Altenbourg: mid-slope plots beneath the Grand Cru Furstentum, facing south-east. The steep slope optimises exposure to the sun. Its limestone-clay soil produces opulent yet fresh Gewurztraminer with great aromatic complexity, elegant structure and good aging potential.

**FARMING:** Organic and Biodynamic (certified by Ecocert & Demeter)  
Short pruning of the vines to keep yields low

**PICKING:** Hand-picked at optimum maturity to reinforce the aromatic expression and body of the wines.

**WINEMAKING:** Entirely pressed in whole clusters in pneumatic presses, fermentation with indigenous yeasts (element of the terroir, enhances depth and complexity in the wines) in old oak vats.

### TASTING NOTES:

A complex nose of honeysuckle, quince and nutmeg with a touch of smokiness. A voluptuous and creamy attack which evolves towards notes of candied orange, rose petals, and the spiciness of green anise. The acidity and the minerality provide an elegant backbone and keep the wine very fresh from the beginning to the end.

### PAIRING:

Great on its own, as an aperitif, marries also beautifully with flavorful dishes like caramelized pork with Szechuan pepper and five spice roast duck, as well as with the exotic spices of Indian and Asian cuisines. Great accompaniment to foie gras and rich, strong cheese such as Munster.

**DRINK:** 2025-2045

**GREEN PRACTICES:** Certified Organic Grapes (Ecocert)  
Certified Biodynamic (Demeter)



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