

# Domaine Weinbach

## 2020 CUVÉE LAURENCE GEWURZTRAMINER VIN D'ALSACE

### TECHNICAL DATA

*Grape variety:* 100% Gewurztraminer

*Alcohol:* 14.7 %

*Residual sugar:* 22.4 g/l

*Total acidity (AT):* 4.1 g/l

*pH:* 3.7

*Barrel type:* Large and old oak Vats (neutral oak)

*Time in Barrel:* 9 months

*Bottles produced:* 8,874

**TERROIR:** Grapes from the “Schnakator” (the “snails’ gate”) terroir, on the foothills of the Altenbourg and Grand Cru Furstentum above the village of Kientzheim. Limestone forms the base of the soil, along with marl and sandstone. The brown calcareous soils reveal a pebbly structure on a steep slope with full southern solar exposure.

**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:** Gently 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:

The aromas are evocative with notes of rose petals and exotic fruit. Slightly off-dry on the palate, this vintage unveils a bouquet of ripe cantaloupe, guava and nectarine aromas which are balanced with delicate spices such as ginger and cardamom. The finish is long and elegant.

### PAIRING:

This Gewurztraminer is versatile and can be paired with smoked salmon as well as ginger braised pork, South East Asian cuisine such as red coconut curry, Indian or Moroccan-style dishes. Also great on its own, as an aperitif or with foie gras and rich, mature cheeses.

**DRINK:** Now - 2035.

