Domaine Weinbach

2021 FURSTENTUM

GEWURZTRAMINER
ALSACE GRAND CRU

TECHNICAL DATA
Grape variety: 100% Gewurztraminer
Alcohol: 15 %
Residual sugar: 24 g/l
Total acidity (AT): 4.6 g/l
pH: 3.6
Barrel type: Old foudre (neutral oak)
Time in Barrel: 10 months
Bottles produced: 2,876

TERROIR: Grand Cru Furstentum: faces south-east and forms an island of calciphile Mediterranean vegetation. The steep slope optimises exposure to the sun. Its limestone-clay and sandstone soil produces opulent Gewurztraminer with great aromatic complexity, elegant structure and good ageing 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: Gently pressed in whole clusters in pneumatic presses, fermentation with indigenous yeasts in old oak vats.

TASTING NOTES:
A complex nose of honeysuckle, quince and nutmeg. A voluptuous and creamy attack which evolves towards notes of candied orange, rose petals, and the spiciness of green anise. The finish reveals itself as dense and pure, with a touch of freshness and a fine minerality.

PAIRING:
Great on its own, as an aperitif, marries also beautifully with flavourful 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: Now -> 2045

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