

Domaine Weinbach

2023 LES TREILLES DU LOUP GEWURZTRAMINER

TECHNICAL DATA

Grape variety: 100% Gewurztraminer

Alcohol: 13.5 %

Residual sugar: 12 g/l

Total acidity (AT): 3.4 g/l

pH: 3.7

Barrel type: Old Foudres (neutral oak)

Time in Barrel: 10 months

Bottles produced: 18,840

TERROIR:

40-50 year old vines from the “Wolfreben” lieu-dit (the “Wolf’s Vineyard”), located in the Kayersberg valley between the Clos des Capucins and the village of Kayersberg. The soil is composed of sand silt on granite pebbles. The grapes growing on this terroir ripen a lot earlier, producing wines with complex aromatics and a powerful concentration.

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:

Reveals fine notes of roses and white tea, with a hint of pink pepper for vivacity. Though closer to dry, the natural sweetness of the grape gives body to the wine, producing a juicy impression mid-palate and a long-lasting finish.

PAIRING:

A classic with spicy Asian cuisine such as Pad Thai, Shrimp Spring Rolls with chili sauce or a Calamari Salad. This wine also pairs perfectly with smoked salmon, as well as sushis, nigiris and makis.

DRINK: Now - 2035

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



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